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A BACHELOR'S CUPBOARD

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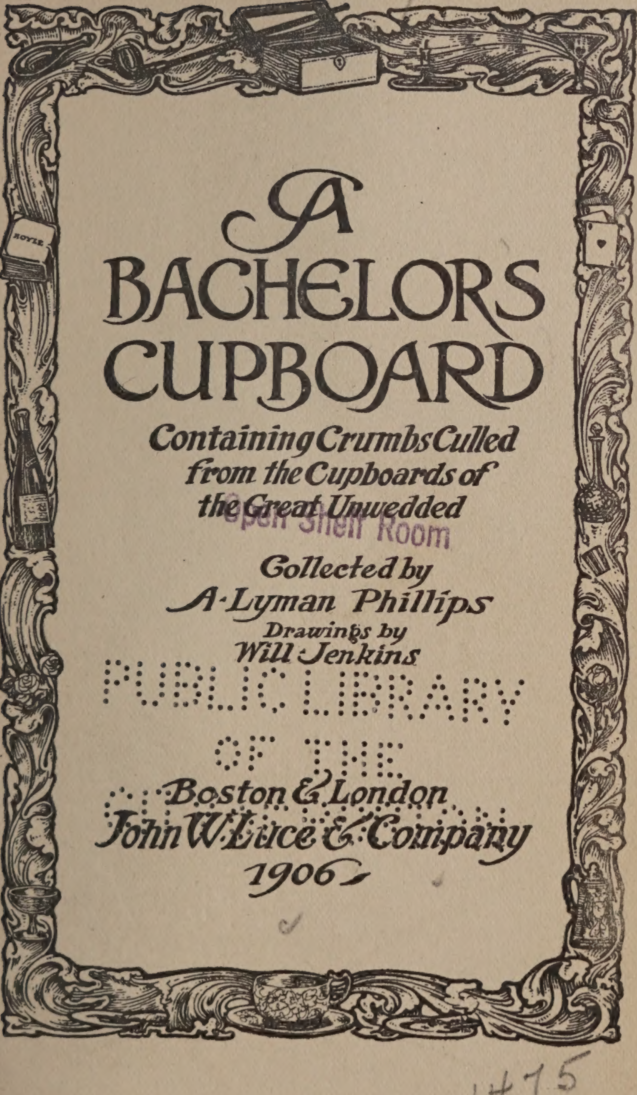

A BACHELORS CUPBOARD

Containing Crumbs Culled from the Cupboards of the Great Unwedded

Open Shelf Room

Collected by
A·Lyman Phillips
Drawings by
Will·Jenkins

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TO
The Sole Survivor
OF
THE FIVE BACHELORS OF "THE SHACK,"
I AFFECTIONATELY DEDICATE
THIS BOOK.

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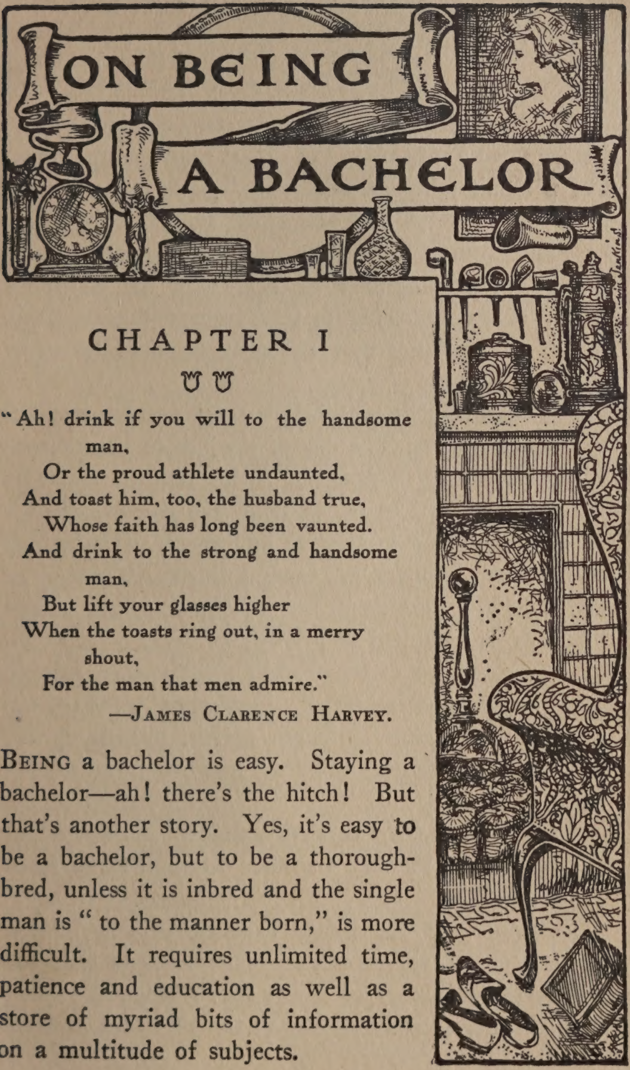


CHAPTER I

> "Ah! drink if you will to the handsome man,
>   Or the proud athlete undaunted,
> And toast him, too, the husband true,
>   Whose faith has long been vaunted.
> And drink to the strong and handsome man,
>   But lift your glasses higher
> When the toasts ring out, in a merry shout,
>   For the man that men admire."
>
> —James Clarence Harvey.

BEING a bachelor is easy. Staying a bachelor—ah! there's the hitch! But that's another story. Yes, it's easy to be a bachelor, but to be a thoroughbred, unless it is inbred and the single man is "to the manner born," is more difficult. It requires unlimited time, patience and education as well as a store of myriad bits of information on a multitude of subjects.

On Being *a* Bachelor

The "correct" bachelor must not only know *how,* but he must know *why.* He must be a woman's man and a man's man, an all-round "good fellow." He must "fit" everywhere and adapt himself to all sorts of society under all sorts of circumstances. Good breeding and kindliness of heart are the essentials. These, above everything, he must have; and given them, the other attributes may be easily acquired by study and observation.

Any man may be a bachelor—most men are at some time in their lives. The day of the "dude" has passed and the weakling is relegated to his rightful sphere in short order. But to the bachelor the world looks for its enjoyment and inspiration and gayety. Upon him, as a matter of course, fall many burdens. These, if he knows how to bear them, are speedily transformed into blessings and counted as privileges.

Have not some of the world's greatest men enjoyed lives of single-blessedness? Have not some of its greatest bon-vivants, epicures, artists, musicians, and writers led the solitary life from preference rather than necessity?

"I am a bachelor," says one gallant, "because I love all womankind so well I cannot discriminate in favor of *the* one."

Bachelors are the most charming of entertainers. What woman ever refuses an opportunity to chaperon at a bachelor dinner or studio tea? What débutante does not feel secretly ecstatic at the very idea of looking behind the scenes and peeping into the corners of some famous bachelor ménage? And who, indeed, can be a more perfect host than a bachelor? He can be equally gracious and devoted to all women because of the absence of that feminine proprietorship which always tends to make the married man withhold his most graceful compliments, his most tender glances and his most winning smile.

It is the bachelor who makes society; without him it would indeed be tame and find itself dwindling down into a hot-bed of discontent, satiety and monotony. He adds just the right touch of piquancy to its hothouse existence and furnishes husbands for its débutantes and flirtations for its married women.

His versatility makes him a valuable acquisition to any gathering. He knows the correct thing in dress, the latest novelty of the London haberdasher and what the King is wearing to Ascot. He is familiar with the etiquette of European courts and American drawing-rooms and can tell of the little peculiarities of social functions in Washington, Boston, Baltimore, Charleston, London or Vienna. He can valet himself if he has to, and does not scorn to clean his own boots in an emergency.

He can quote that prince of epicures, Brillat-Savarin, and tell how Billy Soule broils trout over the coals. When it comes to condiments, he can tell by the aroma of a dish what its seasoning is; at mixing toothsome devils and curries he is a past master. He is an authority on wines and knows how to judge them; or, possibly eschewing alcoholic beverages, he can offer satisfactory substitutes that fill the bill, and is sufficiently broad to take his lime and seltzer or Apollinaris with a crowd of good fellows growing mellow over their champagne; and ten to one he has a fund of witty repartee that scintillates among that of his fellows. If he drinks, he does it like a gentleman and knows when to "turn down the empty glass." If he has a hobby, he rides it decently without coming a cropper at every high gate.

The correct bachelor knows all these things intuitively. He may be impecunious, but he must be artistic. The "artistic temperament" is more easily acquired than the stolid young lawyer poring over his Blackstone may dream. The combination of the practical and artistic is much to be desired, and with each succeeding generation this is becoming more largely a matter of intuition and environment than study.

The artistic temperament flourishes in that real Land of Bohemia "where many are called, but few are chosen." There "every man is manly, every woman is pure" and the spirit of bon camaradie is always in the air. The old Greek maxim, "Know thyself," and that other, "To thine own self be true," build a creed of greater worth than tomes of ancient lore. "The hand clasp firm of those who dare and do—half way meets that of those who bravely do and dare."

The "men who do things," the most talked-of bachelors, form brilliant coteries in different parts of the world. The Lambs' Club in New York, the Bohemian Club in San Francisco, bravely pulling itself together after its great disaster, the Savage Club in London, the St. Botolph Club in Boston—all show in a glance over their membership rolls the names of men who not only do things, but do them well. Renowned artists, famous composers, maestros, millionaires, authors and all-round good fellows gather to applaud the work of their fellow members and are eager to enjoy the spirit of Bohemian brotherhood.

Many bachelors, after an early life of uncertainty, find themselves past the threshold of success, but through money and character they may attain a place in society.

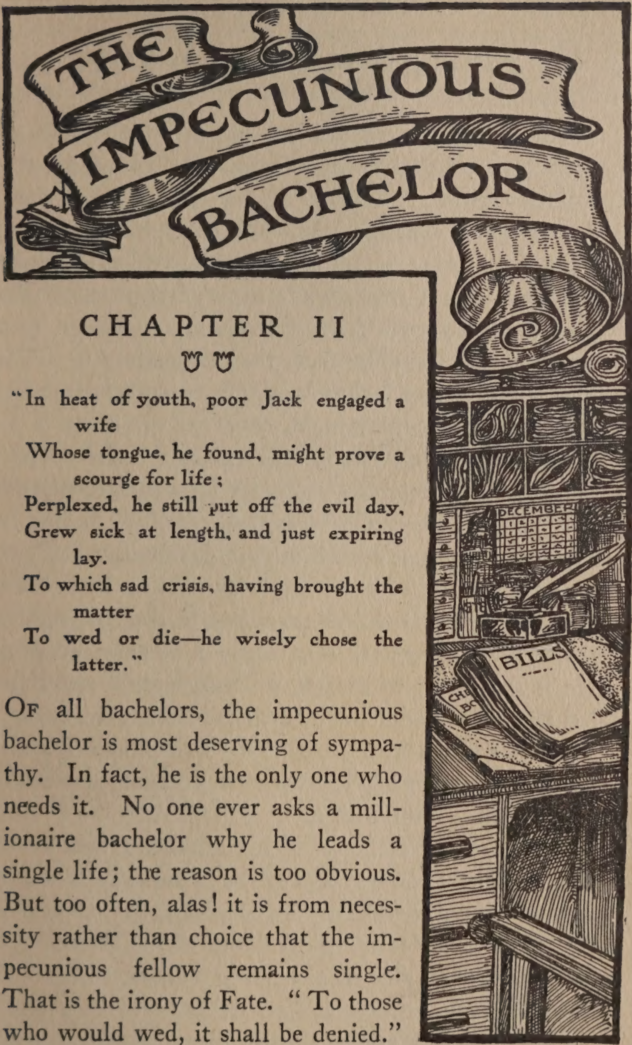
Many have slaved over ledgers and bent over the ticker, who have had no time in the bustle and worry of their business life and struggle for success to gather the odd bits of miscellaneous knowledge of etiquette, arts and letters, epicurism, habiliment, and so on, that are required of a successful bachelor. "Being a bachelor" becomes a business, even as keeping a set of books or making investments. Any bit of knowledge that will add to his accomplishments is as good a business investment as a bond or mining certificate. The latter may be taken away, but his knowledge, once gained, is always his "to have and to hold."

Even as "a little knowledge is a dangerous thing," how much more dangerous is it to be without it. No one is so wise that his wisdom may not be increased. One bachelor may be able to win at poker or break a broncho into quivering submission to his will, but will be quite out of place, like the proverbial bull in a china shop, in a fashionable drawing-room, and all for want of a little knowledge of the etiquette of afternoon teas or evening receptions. Another may be able to cook and serve a French dinner of eight courses, but be pitifully wanting in the lore of camp cookery and " roughing it." Another may be an authority on colonial furniture and a connoisseur of wines, yet wonder why people try to hide an involuntary expression of surprise when he appears at dinner in a Tuxedo and a white waistcoat.

For some years the world at large has been possessed of a passion for knowing " how to do things." " How to do this " and " how to make that " have been " topliners " in Sunday newspapers, and from " Jiu Jitsu in twenty lessions " to " what to name the baby " and " how to make your canary bird sing," these expert writers have condensed their stores of knowledge into printed page or paragraph and have set forth in concise or exhaustive information, as the case may be, " how to do " almost everything under the sun. Even David Belasco has been tempted into telling how to write plays, and Bernard Shaw instructs one upon " going to church." " Bossie " Mulhall shows how to rope a steer and Theodore Roosevelt tells how to lead a strenuous life; but in all this great store of condensed instruction one field at least has remained still uncovered. No one has written on "how to be a bachelor," for the spinsters seem to have appropriated all the space. For them there has been advice a-plenty on how to select a husband and how to keep on the sunny side of thirty, and so on through the gamut of woman-lore.

Why has the bachelor been neglected? Possibly because he is popularly supposed to be quite self-sufficient and omniscient. An occasional paragraph on why clocked socks are better form than embroidered ones, or how to tell when the girl of one's choice loves him, creeps into print; but for the bachelor who really wants to "know how" there is no royal road to learning save the rocky, steep thoroughfare that each one must needs climb by himself on his daily journey in quest of Experience.

There is no "complete compendium" for the ambitious bachelor who wishes to become bon vivant, epicure, "connoisseur de vins" and "up" on all the little things that combine to make him an authority on the things of single men of the world. But his proverbial fare of "bread and cheese and kisses" needs to be modified to suit present-day needs, and the judicious addition of a few crumbs to his store of provender may be welcome. From these crumbs from many bachelor cupboards, then, may he find an occasional "crumb of comfort" and a little lift over some hard place along the road. If he finds it herein, the purpose of "A Bachelor's Cupboard" will have been fulfilled.



CHAPTER II

"In heat of youth, poor Jack engaged a
wife
Whose tongue, he found, might prove a
scourge for life;
Perplexed, he still put off the evil day,
Grew sick at length, and just expiring
lay.
To which sad crisis, having brought the
matter
To wed or die—he wisely chose the
latter."

Of all bachelors, the impecunious bachelor is most deserving of sympathy. In fact, he is the only one who needs it. No one ever asks a millionaire bachelor why he leads a single life; the reason is too obvious. But too often, alas! it is from necessity rather than choice that the impecunious fellow remains single. That is the irony of Fate. " To those who would wed, it shall be denied."

Possibly it may be the invasion of woman into all the trades and professions of men that accounts for this dollarless portion of many young men. Where once they reigned supreme, they are now dethroned and doomed to grow round shouldered over a ledger at twelve dollars a week, while a gay, irresponsible miss of seventeen fresh from the Business College runs everything in the office from the temperature to "The Boss," and draws eighteen or twenty dollars from its coffers every Saturday night.

A man of good family and enviable social connections who may be obliged to work for a meagre stipend, has to forego many pleasures that rightfully belong to him. He may not afford his club, his favorite military organization must be stricken from his list; he is chary of accepting social obligations which he may not return, therefore is obliged to miss many a pleasant evening. He is too proud to become a "hanger on," and if he has had money and lost it, then is his lot even harder, for he is often patronized by his one-time friends. Only a man who has lost his money knows how many of his friends went with it.

The strictest economy is his allotment; and even with a salary of twenty-five or thirty dollars a week, he may not indulge in many social pleasures. If he has been accustomed to the good things of life, it is indeed hard for him to give up the things he most enjoys. A twenty-one-meal ticket at four dollars will keep away hunger, but one might almost prefer hunger's pangs occasionally to the agonies of a public dining-room with its poor ventilation, mixed company and hurried service. These would combine to make a perfect dinner unendurable. And the average dinner of the boarding house is far from perfection.

But after all, there is compensation in this state, as in all things. The Impecunious Bachelor has his true and loyal friends, and he can always depend upon them in any emergency. They are his friends for friendship's sake, not for what he may possess in worldly goods. And if he is inclined to be philosophical, he may extract from his dull routine many pleasures that are denied his more fortunate brothers.

The Bachelor who earns about $1000 a year, may, if he does a little careful thinking, live comfortably, even luxuriously, if he sets up his Lares and Penates in an unfurnished room and builds for himself therein at least one room of his " house of dreams."

Here, his individuality may run riot, and because he is poor is by no means a reason why he should be commonplace. His one room may be as artistic as he desires, and if he is willing to sacrifice a little of his time and thought, the result will soon be in evidence. Its decorations may reflect his tastes, whether they be for riding, fishing and hunting, good pictures or athletic sports. He may not be a bachelor from choice; but it is far easier to put money by for the home which he expects to have one day, if he has comfortable bachelor quarters in which to spend his evenings. With his books, his pipe, all his treasures about him, and a few loyal friends to drop in now and then to keep him company, he will soon cease to regret the absence of club life, and in his own little circle will be far happier than many men of ten times his income.

Suppose a man has an income of $1200 a year. This means $25 a week, and upon this basis he may live delightfully—if he knows how to deny himself certain things.

Ordinarily, a man would pay for a furnished room in a good locality no less than $5.00 a week. For from $150 to $175 a year it is possible in most cities to get a large unfurnished room with a good closet, and in some cases hot and cold water in the room, together with the privilege of the bath on the same floor—which, however, he is likely to have to share with two or three others.

If he takes an unfurnished room at $150, this leaves a margin of $100 with which to purchase his own belongings. Perhaps he will feel that he can afford to spend another $50, since it is only for the first year that this additional expense of furnishing will be had.

Upon taking it by the year, the proprietors of the house or apartments are supposed to put it in perfect order. Generally they are willing to paper it for a permanent tenant, allowing him to choose the paper for himself. If he can induce them to put up a plate rail about five feet from the floor, so much the better.

There may be a figured paper in warm crimsons, cool dark blues or sage greens, according to the exposure of the room and its allowance of sunlight, below the plate rail. Above it, plain cartridge paper of the same prevailing shade will make an excellent background for his pictures and other decorations.

The floor will also be done over and nicely waxed, and window shades are supposed to be furnished. Also heat and hot and cold water. The gas or electric lights are generally extra and each room provided with a meter.

If one has no book case, and there is a corner in the room where bookshelves could be built, a carpenter will, for a comparatively small amount, fashion shelves to fit that particular space and deliver them painted or stained to match the woodwork of the room. He will also make for three or four dollars, a frame for a window seat which the bachelor may upholster himself if he be inclined. If the room has a bay window, the seat would cost a trifle more, but the result would be well worth the expenditure. The bookshelves may be fitted with glass doors, or a simple brass rod upon which a curtain may be hung.

Weathered oak, despite the fact that it is so commonly used now, makes ideal furnishing for bachelor quarters. If he prefers to buy old mahongany, and has the time to attend auction sales, he may pick up great bargains and for a half more gratify his taste for antiques.

If he decides upon weathered oak, a fair idea of the expense may be gained from the following prices:

Chiffonier, which should be severely plain with brass knobs, $24.00; round table, four feet in diameter with a shelf beneath, $6.00; a bed-couch, four feet wide and eight feet long with National springs, may be bought with mattress for $7.00; a Morris chair in weathered oak with cushions at from $12.00 (leatherette cushions) to $20.00 (with real leather); two colonial chairs at $1.85 each, $3.70; an arm chair or rocking chair with leather seat, $5.00; a closed or flat-top desk will be $8.00 more—although they are to be had at from $5.00 upwards—and a desk chair with leather seat to match will be $4.00 more. For from $15.00 to $20.00, cabinets for chafing dish and "Bachelor's Cabinets" for bottles and glasses may be had. Doubtless he will want but one, and if so, let this be for the bottles. A settee at $6.00 with a back which forms a table is a convenient piece of furniture for a bachelor. In the seat, he may keep his overshoes, gloves or anything he chooses. Some bachelors use them for tea things, which are thus kept free from dust. This is admirable to use for chafing dish cookery, because of its ample size, and is to be recommended rather than a small table.

A tabouret for smoking things and a rack for plates and steins will cost respectively $2.50 and $3.00 more; if he includes in the furnishings a piano which may be hired for $40.00 a year or purchased upon the instalment plan for about the same sum, this will be sufficient furniture for a room of ordinary size.

If the room has an alcove, so much the better. In this his chiffonier may be set, and portières may screen it from sight. He may sleep upon his couch, and the alcove might serve as a dressing-room. If the man is handy with tools, he might make for himself from old packing boxes a cupboard for his boots, shoes, blacking brushes, etc., to be kept here. A shelf could be put across one side of the alcove, upon which to keep hat boxes, with hooks beneath; a curtain tacked along this shelf would cover his clothing and keep the dust from it. With this provision, his closet could be used for the storage of his eatables or as a "kitchenette." If it be fitted with running water, as many closets are in old-fashioned houses, so much the better.

If the bachelor wants to pay a particular compliment to one of his women friends, then let him ask her to help select the curtains. For $2.00 a pair at the most he should succeed in finding something quite récherché that will be in keeping with the hangings of the room. If he wishes sash curtains, then let them, together with the curtains before the bookshelves, be of raw pongee silk. If the lady is a very particular friend, perhaps she'll offer to make them for him.

As for rugs—that's a delicate question. But let us suggest that for temporary use the bachelor purchase some of the pretty Japanese cotton rugs that come in pleasing designs and rich colorings. These may be had 3x6 at $1.50 each, and look as well as many a ten-dollar rug. Then, when he sees a special bargain in good Persian, Turkish or Afghanistan rug, he may buy whatever strikes his fancy; excellent books on rugs with beautiful illustrations are available at the Public Libraries, and a few evenings' study on the subject will give a man an insight into rug buying that will stand him in good stead, provided he is not already a connoisseur.

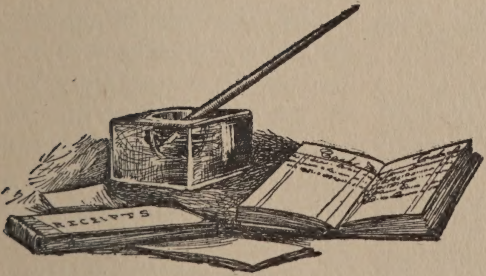
The furniture already mentioned will cost about $104.00. Then there will be the additional expense of couch and table covers, curtains and sash curtains, linen, and pillows or cushions.

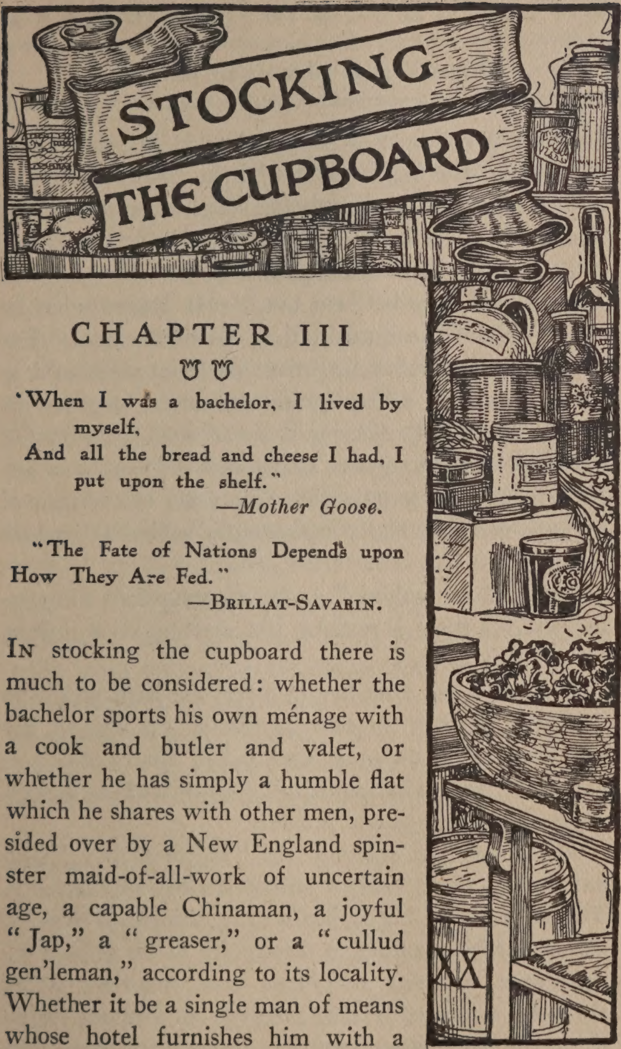
For this room the bachelor will need six sheets and six pillow slips, half a dozen bath towels, a dozen and a half of hand towels, a couple of scarves for the chiffonier, a dozen glass towels and three or four dusters. These will cost as follow:—sheets, $3.00; pillow slips, $1.50. Three slips may be sufficient. Bath towels, $1.50 to $3.00, according to quality; hand towels, $4.50; dusters, which may be of cheesecloth, 25c.; and glass towels, $1.50 to $2.00. He will also need a pair of blankets at from $3.00 to $5.00 and possibly a puff or comforter, which will be $3.00 for cotton and $10.00 for down.

This linen he will include in his laundry, and it will probably average a dozen and a half pieces a week, for which he will pay at the rate of $.50 the dozen.

The lights will probably average about $1.50 to

$2.00 extra a month and the service of a maid is generally ten cents an hour or $1.00 a week, which includes giving the room a thorough cleaning once a week and "doing it up" on other days, making the bed, dusting and airing, washing what dishes may be left from breakfast or the night before and putting things to rights generally. Thus the actual expense of the room and laundry will average about $5.00 to $5.25 a week. If the bachelor particularly wishes to retrench, he may, as many men do, care for his own room.





STOCKING THE CUPBOARD

CHAPTER III

> "When I was a bachelor, I lived by myself,
> And all the bread and cheese I had, I put upon the shelf."
>
> —*Mother Goose.*

> "The Fate of Nations Depends upon How They Are Fed."
>
> —BRILLAT-SAVARIN.

IN stocking the cupboard there is much to be considered: whether the bachelor sports his own ménage with a cook and butler and valet, or whether he has simply a humble flat which he shares with other men, presided over by a New England spinster maid-of-all-work of uncertain age, a capable Chinaman, a joyful "Jap," a "greaser," or a "cullud gen'leman," according to its locality. Whether it be a single man of means whose hotel furnishes him with a kitchenette and a cold storage box in his apartment, or one of " the hallroom boys " who has his larder in a shoe box, nailed to the window ledge, a mental process is essential.

In the process of elimination the bachelor with his own ménage may be " cut out." He knows what he wants—and if he doesn't, then his butler does. For the others, and the impecunious bachelor mentioned in another chapter, a little gratuitous advice may not be amiss, particularly since it is contributed by scores of bachelors who are guilty of various degrees of housekeeping and by some artists who have the science of hiding a complete housekeeping outfit behind a Japanese screen down pat.

" Blessed be nothing " so far as possessions are concerned; for there is nothing like starting on a " clean slate," as it were.

The bachelors who live in a flat are hard people to deal with when it comes to furnishing the kitchen, for each one has his own pet ideas, culled from nothing in particular, as to what the furnishings of kitchen, dining-room and pantry should include.

My sympathies are with the " hallroom boy " who has limited space, limited means, limited acquaintance. To him, stocking his cupboard often becomes a tragedy, because of his inability to distinguish in his blessed inexperience between necessities and luxuries. Some there are who decide that they can do without necessities but must have luxuries. Supposing then, that he is " the bachelor impecunious " who has his quarters nicely fitted up for permanent occupation, save the things necessary for that closet which he will have for his "kitchenette and pantry" and is going to stock up on the utensils and supplies necessary for his use in providing his own breakfast, and an occasional Sunday spread or little supper for his friends. The stocking of the cupboard may be divided into three classes: the service, the utensils for cooking, etc., and the supplies. In ordinary cases the following list will be sufficient. The bachelor should remember if the first cost seems a bit large, although it eats a tremendous hole in his week's salary, that it is the first cost that counts; for the dishes will last, likewise the condiments "and sich," most of which will keep indefinitely.

THE SERVICE For ordinary use, he may follow his own taste in china; but it is well to expend a trifle more in getting something that is artistic, and will always be in good taste. Willow ware is always in perfect taste, and, being heavy, has the added advantage of "toughness," which is a good point. Supposing then that one decides upon this:

½ dozen large plates
½ dozen small plates
½ dozen bread and butter plates
½ dozen cups and saucers
2 platters
2 bowls
2 covered vegetable dishes
1 sauce boat
1 salad bowl
1 cream pitcher
½ dozen sauce plates
½ dozen soup plates

This will be enough of the Willow ware. For dessert or fruit, a half dozen china plates will be needed, and half a dozen glass jelly plates as well. For his tumblers, he would better have them uniform and may have inexpensive ones of blown glass, or beautiful cut glass ones at a wide range in price. If he elects to have liquid refreshments, then he will get the correct thing in wine, cocktail and lemonade glasses, with the beloved steins of his college days answering for such beverages as beer, ale and stout.

Then in addition he will need for his table the usual service which would better be of glass—as good as he can afford. It is really surprising what pretty and good glassware may be bought for a mere song. The list includes:

1 vinegar cruet
1 oil cruet
1 water bottle
1 Touraine castor for salt, black and red pepper
1 mustard pot and spoon
1 butter dish
2 sugar bowls for cut and powdered sugar
1 celery tray
1 olive tray
1 glass fruit dish
1 marmalade jar
1 mayonnaise dish
1 bread tray (preferably silver)
1 china tea pot and stand
1 French copper coffee pot (expensive but a joy forever)
1 chafing dish and accompanying utensils
6 demi tasses

and the following silver:

½ dozen each forks, knives, steel knives, dessert and teaspoons
1 sugar spoon and tongs
1 butter knife
1 nut cracker,
1 olive fork
½ dozen oyster forks
1 carving set.

One may get on nicely with these—and possibly may be able to eliminate some from the list. The nut cracker is useful for breaking lobster as well as nuts, and the picks of course will be included, also fruit knives and orange spoons and after-dinner coffee spoons, if he can afford them. With the list as above, the bachelor may entertain very nicely on a small scale.

He may, if he has the time and inclination, pick up veritable treasures at old auction rooms and second hand shops in solid silver and quaint old china that will give his dining service an individuality as strong as his pocketbook will stand.

FOR THE COOKING utensils and "articles de cuisine," the following list will be found to embrace all the things needed for a very small ménage:

1 covered agate kettle
1 tin oven to use over gas
2 large frying pans
2 small ones
1 quart measure
1 flour sifter
2 basins
1 double boiler
3 oblong baking tins
2 small skillets
1 strainer
1 toaster
1 broiler
1 dish pan
1 large tin pan
2 mixing bowls
1 colander
1 chain dish cleaner
2 covers for frying pans
3 kitchen knives
3 forks
2 mixing spoons
1 measuring spoon
1 graduated measuring cup
1 chopping bowl and knife
1 egg beater
1 meat board
1 ladle
1 skimmer
1 pitcher

This sounds a lot, but you will be surprised to see the small amount of space they take when neatly hung on the closet door and placed on the shelf that the closet will doubtless contain for their reception. He must also have a large tin bread box for bread and biscuits. A closet fitted with high shelves for the supplies might have either drawers or low shelves for the cooking utensils. Then let the dishes all be kept protected from dust in a cabinet with a glass door, which may be purchased very reasonably. If that is out of the question, surely the handy bachelor may make his own china cupboard, and have some fair friend fashion a curtain for him to hang in front.

THE SUPPLIES Now for the supplies which he must keep on hand. This list includes, beside the necessities in one column, the luxuries in the other. These bought, he may bargain for his milk and cream to be left at the door and may also arrange for his butter and eggs as he wishes. Then the vegetables, fruit, meat and fish will be bought as he requires them. It is always well to have a few canned things on hand in case of emergencies.

NECESSITIES

- Salt
- Pepper, black and red
- Soup herbs or poultry seasoning
- Mustard
- Sugar, cut and powdered
- Ginger
- Macaroni
- Wheat flour
- Spaghetti
- Indian meal
- Onions
- Cereal—whatever desired
- Biscuits in variety, including sweet biscuits and water biscuits, as wished
- Oil
- Vinegar
- Worcestershire sauce
- Tabasco sauce
- Rice
- Laundry soap
- Coffee
- Tea
- Cocoa
- Condensed milk or cream
- Olives

BOOK FOR HALL USE

At seat number........................

Call-number ....

....

Author

....

Brief Title

....

....

I promise to return the above book at the Centre Desk before leaving this room.

....

Borrower

....

Address

....

FORM NO. 234: 2.15.50: 150M.

- Lard
- Eggs
- Lemons
- Bacon and salt pork in jars
- Tinned soups
- Tinned fish
- Tinned vegetables
- Cheese, American or in jars

Luxuries

- Pickles
- Curry powder
- Chutney
- Anchovies and Anchovy essence
- Kitchen bouquet
- Tarragon vinegar
- Tinned French vegetables
- Tinned or dried mushrooms
- Tinned red peppers
- Marmalade
- Jam
- Potted meats
- Capers
- Caviare
- Celery salt
- Chow chow
- Macedoine in glass
- Mango pickles
- English relishes
- Cooking sherry and white wines
- Rum and brandy
- Bottled Mayonnaise
- Noodles
- Parmesan cheese
- Soy
- Tinned Truffles
- Pate de Foie Gras tinned or in jars
- Asparagus in glass
- German sausages in jars
- Jellies for use with game
- Foreign cheeses
- Preserved fruits in glass
- Irish bacon
- Virginia ham
- Garlic
- Caramel
- Essences of vanilla, lemon, and pistachio
- Cocktail olives and cherries

The bachelor in an apartment, who has limited space and wishes to confine his cookery to a few chafing dish dainties, may invest properly in one of the handy chafing dish cabinets that are so attractively fashioned in mission style with a "place for everything." Perchance he may also have—and probably will—a cabinet in which to keep his bottles, mixing glasses, shakers, etc., which is styled appropriately enough "the Bachelor Cabinet."

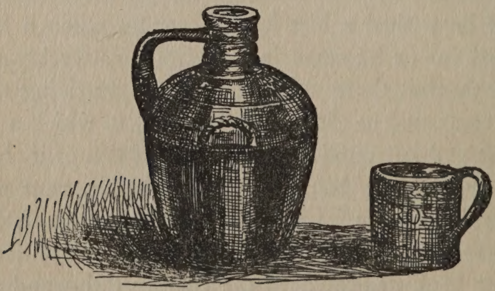
He may get on nicely with a half dozen plates, his steins, some silver knives, forks, and spoons, and possibly some small plates for toast, bread, or biscuits. These, with some small dishes of cut glass for salted almonds, olives, celery and such relishes, will be quite sufficient for ordinary use. In his cabinet with the chafer he should have the alcohol, salt, pepper, mustard, Worcesterhire or Harvey sauce, chutney, paprika, bicarbonate of soda, oil and vinegar, and possibly some anchovy essence, which so improves many chafing dish specialties. These, with some saltines and a jar of potted cheese—unless he desires some of the more perishable varieties—will be quite sufficient with the usual accompaniments, in case he wants to make a rabbit, an English Monkey, a Newburg, or some other simple delicacy for an after-theater supper. The other things in the other cabinet—what bachelor needs to be shown what to buy? He surely ought to have a few bottles of carbonated water and some limes always handy, as well as a little imported ginger ale in case he may entertain a teetotaller. Ginger ale is not the worst beverage in the world with a good rabbit, while lime and seltzer is a refreshing drink at any time in the year.

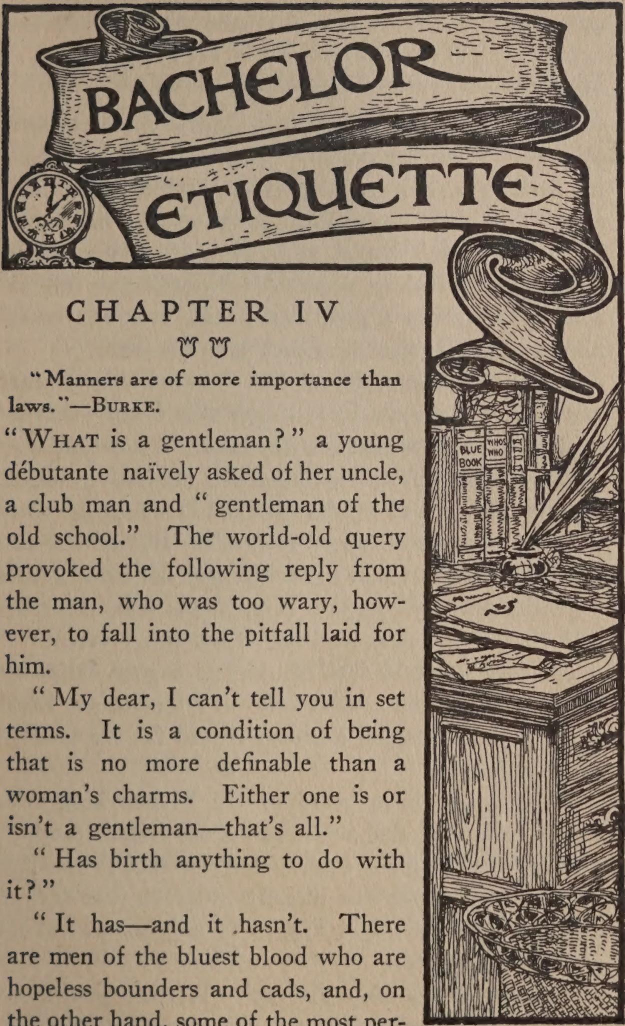
The poor hall bedroom laddie with his pathetic makeshift on the window ledge may not afford such an elaborate layout. But for a dollar he may invest either in a little alcohol stove with a quart skillet in which to cook his cereal or boil water for his tea, or buy a few feet of tubing and a tiny gas stove. One bachelor who earned a scanty $15 a week made for himself a really attractive cupboard from a tall shoe box, perhaps four feet in height and half as wide and deep. It was stained, a row of brass headed nails driven around the edge, some shelves nicely fitted in, a few hooks added and a denim curtain, and in it was his whole outfit nicely concealed from inquisitive eyes. And he had some feasts too, if they were cooked in a ten-penny frying pan on his little gas stove. That he made his coffee in a woman's afternoon tea kettle with an alcohol lamp was his affair; and it was nectar. His tastes were simple, at the same time he had a variety. In the morning, a cup or two of delicious coffee with condensed cream, one or two English muffins nicely toasted and buttered, a couple of eggs, fried, boiled, or scrambled, as he elected, or perhaps poached on a bit of toast, and a bit of fruit, made a splendid breakfast for a chap leading a sedentary life. The down-town luncheon and dinner were more elaborate, and if he wished a bite in the evening when a friend dropped in, or he came in late from his weekly night at the theatre, there were all sorts of appetizing things to be concocted in the tiny frying pan, in which a basin was set and surrounded with water in lieu of a chafing dish. Finally he bought a double boiler, thus escaping scalded fingers from too close contact with steam.

What did he eat? The usual thing culled from a cookery book dedicated to the chafing dish—and some concoctions of his own, which appear in another chapter. But no one I ever knew could do up oysters and clams and crabs as nicely as he; sea food was his specialty, and, living on the coast, he was able to gratify this taste, even to the extent of serving on his one table for some admiring chap as delicious a Lobster Newberg, devilled crab, or oysters panned, California pepper—roasted or fried, as ever were tasted. His oysters, fried in oil, as Minico Finelli used to do them in Philadelphia, were luscious.

His weekly bill was very small—but he never made the mistake of buying cheap things and always insisted upon the best of butter, eggs, and whatever else he bought.

"I have generally found that in buying so-called 'bargains' in edibles," he said, "there is so much waste that it invariably pays to buy the best of everything. The satisfaction of knowing that it is the best more than makes up for the few extra pennies spent."





CHAPTER IV

"Manners are of more importance than laws."—BURKE.

"WHAT is a gentleman?" a young débutante naïvely asked of her uncle, a club man and "gentleman of the old school." The world-old query provoked the following reply from the man, who was too wary, however, to fall into the pitfall laid for him.

"My dear, I can't tell you in set terms. It is a condition of being that is no more definable than a woman's charms. Either one is or isn't a gentleman—that's all."

"Has birth anything to do with it?"

"It has—and it hasn't. There are men of the bluest blood who are hopeless bounders and cads, and, on the other hand, some of the most perfect gentlemen I have ever met have come of obscure origin and plain beginnings. The mere fact of not being well-born, however, has never kept a man out of a club or society, nor would a long pedigree necessarily give the entrée. Social affiliations are indispensable, however inherited or acquired. No one can tell exactly what makes a gentleman; still, everyone recognizes one the moment he comes upon the scene."

"A man's a man for a' that," says Bobby Burns; and after all, it's the little things that count—that go to show whether a man is a gentleman or no. One who wishes further information upon this interesting subject may do well to read "John Halifax, Gentleman," after which he may brush up on etiquette. But all the dictionaries of etiquette in the world will not make a man a gentleman, if he be not kind, brave, and honorable in love and business, truthful, loyal, and reverent.

Someone has said that courtesy is a good imitation of Christianity, since most rules of etiquette are based upon unselfishness and a proper regard for the feelings of other people.

Most people have heard of the French king who was so well bred that when one of his friends dropped a priceless wine glass, immediately, as though through inadvertence, broke one himself to prove that such a mischance, which might happen to anyone, was of no special consequence.

There is, of course, a distinction between good manners and good form. The one comes to a man through innate good breeding, the other is acquired by careful study and a close observance of the forms of conduct that at the moment are *en regle.*

"He is gentil," says Chaucer, "who does gentil deeds." And it has been proven that habit is second nature. Courtesy, conciliation, kindliness, forbearance, which are the essence of politeness, were taught by St. Paul, who was the very model of a gentleman. Society has agreed, here and abroad, upon certain conventions which have through countless generations resolved themselves into a code—a decalogue of good behavior. The present social code in America is patterned largely after usages in favor among the English upper classes, although occasions may arise in which a man is a law unto himself. Daniel Webster once said, after a visit in London, "the rule of politeness there is to be quiet, act naturally, take no airs, and make no bustle. This perfect breeding has cost a great deal of drill." Bonaparte studied deportment with Talma, a great French actor, and his court was as carefully drilled in etiquette as was his army in military tactics.

"Good manners inspired by good principles, prompted by goodfellowship, polished by good form, will admit a man to good society anywhere," says Mrs. Burton Harrison, who is one of the highest authorities on etiquette. The cultured manner of to-day is simple, cordial, and free from all affectation.

As it is assumed that the bachelor of to-day is well versed in *savoir faire,* only a few general rules and a few miscellaneous hints will be given here as to the etiquette of bachelor entertainments.

CALLS The American man, because of the exactions of business, is permitted to pay calls in the evening and on Sunday afternoons. In the large cities he may present himself with propriety as late as nine in the evening; in the country, half-after eight is the limit generally set, while one seldom arrives earlier than half-after seven. Sunday afternoon calls may not be made earlier than three o'clock. In the country, morning calls are often made, and a man may always, of course, call on a lady's day at home, if he can arrange to do so. A dinner call is a matter of paramount importance, and a man must also pay a "duty call" after receiving any hospitality, within a fortnight of the invitation, whether the invitation is accepted or not. He must also call upon the bride whose cards he has received, directly after she returns from the honeymoon. A man who has served as pall bearer at a funeral should call upon the bereaved family within three weeks, though this call rarely means more than the leaving of a card with a kindly inquiry. After a man has paid a duty call, he should not call again, unless requested to do so, or unless his hostess extends further hospitality to him. A man may not take another man friend to call upon a lady unless he has first received her permission to do so. A man who wishes to make the acquaintance of a young lady through a friend must call in company of the friend the first time, after which, if she wishes to receive him, he may call alone.

When a woman has been entertained by a bachelor at his apartments, she leaves a card for him, accompanied by that of her chaperone.

In paying calls, a man may take his hat and stick into the drawing-room if he prefers, although the servant generally takes them in the hall.

A man who receives callers at his apartments should accompany each departing guest to the door, and open the door for him; he may with propriety show the ladies to their carriages, although this is not obligatory.

It is the duty of a man when calling to relieve women of empty teacups and to carry refreshments to those who are sitting at a distance from the tea-table. He must rise from his chair when a woman caller enters and when anyone is presented to him. When he rises he should stand beside or behind his chair, and continue to stand as long as the lady on whose account he has risen remains standing.

A man calling on Sunday afternoon should ask for "the ladies" when the mother has extended an invitation for him to call. After the first call he may ask for "the young ladies," or the particular one for whom his visit is intended.

A very formal afternoon call should occupy not less than fifteen minutes and not more than half an hour.

On the hostess' day at home one may linger an hour or longer.

Concerning business calls, in which a woman calls upon a man in his office, he need not offer to shake hands unless she be an old friend. Should his time be limited or other people be in his private office, he may meet her in the public office or even the corridor. He must always remove his hat, and if he wishes her to be brief, may courteously explain that pressing affairs necessitate his immediate attendance. In his office, a man rises also when a woman caller rises to leave, and if the interview has taken place in his private office, convention demands that he open the door for her. He need not go beyond the door with her, although if she is a friend or relative he will doubtless wish to see her safely to the elevator.

A business address should never appear on a visiting card, although his home address or that of his club may appear in the corner, his permanent address appearing in the right-hand corner. Not infrequently his home address appears in the right-hand corner and his favorite club in the corner opposite.

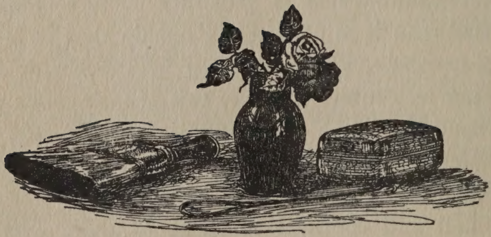
BACHELOR HOSPITALITIES

It is quite the fashion nowadays for the well-to-do bachelor, even if he has no near women relatives to assist him, to entertain his women friends in his own apartments, at his club, or at a hotel. The city bachelor of to-day is not a homeless man whose life is divided between his house of business and his boarding-house bedroom. If he is prosperous in his profession, he lives in a suite of pretty rooms in a studio or in a small suite in bachelor apartments, or possibly in a hotel. And even a man of average salary may afford a large, tastefully-decorated room in which to set up his Lares and Penates, where he can entertain in a small way.

Of course he has some matron to act as chaperone, and the easiest and safest form of entertainment is an afternoon reception. At this he may repay some of the many hospitalities which eligible bachelors always receive.

Just a word from a clever hostess of international popularity may not be amiss. Apropos of the prevailing impression—which is generally correct—that the unmarried man is so persistently certain that he is welcome everywhere, and that when he lunches or dines at a house he confers a favor, this *grande dame* says: "The bachelor is the most ungrateful of guests, as a rule. He will accept my invitation, lunch or dine at my house three or four times in a week all the year round, and still continue to speak of those who liberally entertain him as a mere acquaintance unless they happen to be more than usually prominent—and then reward them with nothing better than a picture postcard at Christmas!"

Possibly this woman's indignation may be well-founded—for it is a fact that bachelors are in such demand that they come to realize their own social importance perhaps better than their hostesses do. A man of tact may express his appreciation of continued courtesies and entertainments by sending an occasional gift, such as a book, or some roses, or even matinée or concert tickets for his hostess and her daughters or some friend whom she may be entertaining.



CHAPTER V

"Give me a lodge in some vast wilderness."

Life in camp, from the Atlantic to the Pacific, in the mountains and by the sea or inland lakes and rivers, has a peculiar charm, not the least of which is found in the camp cookery. Epicures whose palates are tired of entrées and game in city restaurants, who fret and fume if their planked steak is not to their liking, or if the after-dinner coffee has not the desired *soupçon* of chicory, will eat like lumbermen when fed upon camp rations, with never a word save of praise for the camp cook. Possibly it's a matter of environment; for Mother Nature has a way of soothing tired nerves and of tickling jaded palates to such an extent that the humblest fare is fit for a king, and the muddiest camp coffee nectar to the tired, hungry man just in from a day's fishing or hunting in the wilds.

Most men who camp do not need to be told the little things that combine to make camping comfortable: how to dig a trench around the tent and how to make a stone fireplace or a stove from rocks and an old stove-top; or how to shave off fir boughs for a hard but fragrant bed.

They all know that a deep hole should be dug some distance from camp in which to throw refuse and débris, covering it daily with fresh earth, which so quickly kills all odors. They know the staple rations to be taken—prepared flour for griddle-cakes and hot bread, with rising already in it; salt pork, smoked ham and bacon, dried beef, salt fish in case the fresh ones fail to bite; pilot-bread, crackers, and biscuit of all sorts, potatoes, beans, onions, canned fruit and vegetables where fresh cannot be obtained; Indian meal, salt, sugar, pepper, mustard, molasses, vinegar, butter, tea, coffee, chocolate—powdered and sweet—rice, oatmeal, baking soda, ginger, spice, soap, paraffin candles, matches, and kerosene oil. These and such luxuries as milord demands compass the culinary needs.

But lest he forget—and it's so easy to do that in the excitement of going into camp—a list of other necessities may not come amiss, and it includes tin kettles with covers, spiders with covers, coffee and tea pots with lips instead of spouts, gridiron, pans, basins, tin cups, pails, milk cans, knives, forks, spoons, lanterns, bags (paper and "gunny" sacks), strings, thread, needles, matches, shovel, axe and hatchet, hammer, tacks and nails, sticking plaster, Jamaica ginger, towels and bath towels, dishpan, dish towels and cloth, pins, mosquito netting, oil of pennyroyal if in fly season, plenty of old newspapers, fishing tackle, guns, ammunition, and last of all, extra stockings and flannel garments. If flannel is worn, one should never take cold even after a thorough soaking; but of cotton and linen, for use in camp or on ranch, beware! Parties scorning the idea of bothering with all these things when roughing-it will find camp life quite rough enough, even with the things provided that are mentioned in the list. The need of a match or a pin or string can never be realized until one has had to do without them in camp or on the water.

Every man who cooks shines at his best when in camp or being *chef* in the open. The guides in the Rangeleys can cook a trout to perfection, while the half-breeds of Canadian jungles could show a New York *chef* a thing or two about cooking a partridge. A cowboy out on a round-up can concoct as toothsome a stew or "Mulligan" as was ever served up as *ragout* in a Broadway restaurant or French *"Bouillon"* kitchen. A lonely prospector can show one a little about broiling bacon and frying flap-jacks, and when it comes to broiling a beefsteak or grilling a chop, a New York club man is generally a past master at the art, especially if he is a member of the famous Beefsteak Club. And when a New Yorker gets into camp and wants to do the cooking—let him; he knows.

THE VALUE OF BASTING in camp cooking, broiled fish, or roast birds, has been demonstrated long since by famous Maine guides. Billy Soule, for instance, broils his trout before a clear, brisk fire, with thin strips of bacon or salt pork fastened with toothpicks so that the fat trying out will run continually down over the fish, basting it as it broils. In roasting a bird, pieces of bacon or pork are skewered on in the same fashion.

A NOTED BOSTON BON VIVANT who has been fishing the streams in the vicinity of Colebrook, N. H., for several years, tells of a camp dinner cooked by himself and comrades which is really worthy of repetition. "One of the boys," he says, "went down to a farmhouse near the river at noon, after a morning's fishing, and for a quarter bought a dozen eggs and a couple of quarts of potatoes with a handful of salt thrown in. We made a hot fire, and let it die down. Then one of us cleaned and washed the trout, and after wrapping them in several thicknesses of green leaves, coated them on the outside with mud. We also coated each egg thickly with mud, making them look like giant wasps' nests. After the fire had died down sufficiently we laid the fish and eggs in the ashes, also the potatoes, covering them well with the hot ashes. This done, we then built another hot fire over the original one. When the edibles were done, we raked them out with sticks, and stripping off the outside layer of mud from the fish, the charred leaves and skin came off with it, leaving a delicious, perfectly-cooked, salmon pink or white meat. The mud was cracked off the eggs and they tasted like the hard-boiled variety. And as for the potatoes, they were quite good enough, even with salt as the only seasoning. The meal was fit for an epicure—and best of all, there were no dishes to wash."

FOR A CAMP DINNER in autumn, when the deer has not been sighted, or the grouse prove too nimble for amateur hunters, a camp dinner like the following one may be relished and put the men on their mettle for the coming sport:

Hard-boil as many eggs as there are to be guests—and then as many more as they agree to eat. Boil potatoes until nearly done, then drain them dry and slice into a skillet in which thin slices of bacon are crisping. In another dish shred a little salt cod, cover with boiling water, and cook until the fish is tender and the water has evaporated. Add a cup of sweet cream to this—and if near a farm this is worth tramping after. Then when the potatoes are browning nicely, turn the fish and cream over them and add a little pepper. The eggs should be put in cold water when done, and peeled. The salt of fish and bacon will be sufficient for seasoning. To serve, pile the potato mixture on a large hot platter and surround with the eggs. This is called a "Shaker" dinner—but it's good anywhere. Evaporated or condensed cream may be used instead of fresh cream. The Borden brand is best, as it is less sweet than most others.

ROASTED BIRDS In camp, birds, either small or large, are commonly roasted, broiled, or stewed. Pick all the feathers off, cut a slit and draw them. Wash and wipe carefully with a towel. If for roasting, tie the legs together and place in the pan, dredging with flour. Cover the bottom of the pan with water. Grouse and partridge require about thirty minutes and most wild ducks the same, notwithstanding the epicures protest that they should have but from twelve to fourteen minutes. Small birds will require only about half that time, but the oven must be very hot. Maine guides who cook partridges in their feathers know that it is the only real way to do them at their best. The bird is opened and drawn in the usual manner; then it is covered with wet clay and buried in hot coals and cooked for forty minutes. Draw from the coals and peel off the clay, and with it will come feathers and skin. Most men prefer them to the regulation roasting—and where an oven is not obtainable, it is the best method.

BROILED BIRDS are split and cleaned, wiped dry, and broiled either on a wire broiler or forked stick over the clear coals, from a wood fire. Ten or fifteen minutes is generally sufficient for this.

TO STEW PARTRIDGE grouse, or wild pigeons, place the birds in a small kettle and dredge with salt, pepper, flour, and, if liked, mace and cloves, to give a true epicurean touch. After simmering two hours, thicken with three spoonfuls of flour and stir in two spoonfuls of tomato catsup. Simmer an hour longer, and serve.

AN OLD CAMPER'S RECIPE Here is an old camper's recipe for cooking partridge and grouse, and it can't be beaten. Cut up the birds as for a fricassee. Fry them in a frying-pan in butter or salt pork fat until brown, dredging with flour, salt, and pepper. This makes them a delicious golden brown. When tender, take out the pieces and put them on a platter on pieces of toast. Then turn into the brown fat a cup of sweet cream, stir quickly, and when it crinkles with scalding, turn over the platter of meat.

A GOOD SAUCE for birds, when broiled, is made by putting a large spoonful of butter in a frying-pan. When it has melted, add a tablespoonful of flour and stir until brown, then add a cup of boiling water, salt and pepper to taste.

BROOK TROUT Does a rule for cooking brook trout seem amiss here? Of course almost every bachelor knows how, or ninety and nine in an hundred. But for the hundredth man, here goes: Split the trout nearly to the tail to clean, leaving heads off or on, as preferred. Wash and drain, wipe, and dip in a mixture of half flour and half Indian meal and a little salt. For a dozen good-sized trout, fry six slices of salt pork. When brown, take out the pork and put in the trout and fry, first on one side, then on the other, until a golden brown. Serve the pork with them. Smelts may be cooked in the same fashion.

SALMON TROUT should be split down the back, when large enough, cleaned, wiped, and rubbed with oil or butter, then broiled over clear coals. When small, cook the same as brook trout.

SALT FISH Sometimes, even in camp, there are times of a morning when, for some special reason, a piece of salt fish would taste good. Cut from the thickest part of the fish squares of desired size. Remove skin, wash, and broil over clear coals ten minutes, then dip in boiling water, butter, and serve. Excellent in "that cold gray dawn," don't you know.

FRYING SALT PORK "Spoff" Flint was a famous guide on the Magalloway River who used to fry salt pork in batter, when he had milk to do it with. A batter was made with a cup of flour to a cup of milk, to which was added a little salt and a beaten egg. Fry some thin slices of pork slightly, then dip in the batter and fry in pork fat to which two spoonfuls of drippings or lard have been added. With potatoes roasted in the hot ashes that is fit for any King that ever sat a throne.

BEEF-STEAK smothered in onions is a good camp dish—and venison or bear steak may be cooked in the same manner by way of variety. Fry brown four slices of salt pork; when brown take out the pork and slice in thinly six good sized onions. Fry about ten minutes, stirring all the while, then take out all save a thin layer. On this lay the sliced steak, then a layer of onions, then steak, and cover thick with onions. Dredge each layer with salt, pepper, and flour. Pour over this a cupful of boiling water and cover tight. Simmer over a hot fire half an hour.

FOR BOSTON BAKED BEANS wash a quart of dry pea beans—the Californias are best. Put in a pan with six quarts of cold water and let them soak over night. In the morning wash again and put them on the fire with cold water and a pinch of baking soda. When the skins begin to crinkle drain off the water and put in the bean-pot. Have a generous piece of salt pork, gashed through the rind, and put it on top of the beans with two tablespoonfuls of molasses, one each of salt and pepper, and a pinch of mustard, and cover with boiling water. An onion may be added if desired. Bake ten hours, either in the oven or in the ground. If the latter, dig a hole large enough for the pot, which should be surrounded with hot stones. Then cover and build a hot fire over them. They should be watched carefully, and if they become dry, pour in more water.

CORN DODGERS Somehow, corn dodgers seem particularly to belong to camp fare. Take three teacups of Indian meal, one teaspoonful of salt, one tablespoonful of sugar, and pour on enough boiling water to wet it—nearly one quart. Then make into small flat cakes, about one inch thick, and fry in boiling fat until golden brown. They will fry in fifteen or twenty minutes.

FRIED MUSH Would you fancy some fried mush in camp with the game? Well, then, into two quarts of boiling water stir a tablespoonful of salt and one cup of flour mixed with a quart of Indian meal, or more, if needed to make stiff enough. Beat it well to remove lumps and boil gently two hours, and then turn into deep bread tins to cool. In the morning slice off thick slices and fry golden brown in salt pork fat, serving slices of pork with it, and syrup, if desired.

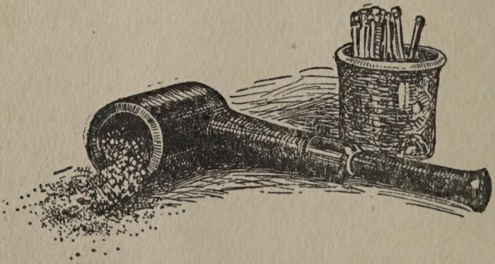
FOR SPIDER CAKES which are made with the prepared flour, mix one pint flour with half a pint of milk or water. Have the griddle smoking hot, and grease with a piece of pork or bacon rind, then pour half the mixture into it. Smooth with a spoon and cook four minutes, or until the top forms minute bubbles. Then turn the cake and cook four minutes longer. Take up, grease the pan again, and cook the balance. If preferred, the batter can be fried in small cakes instead of two large ones.

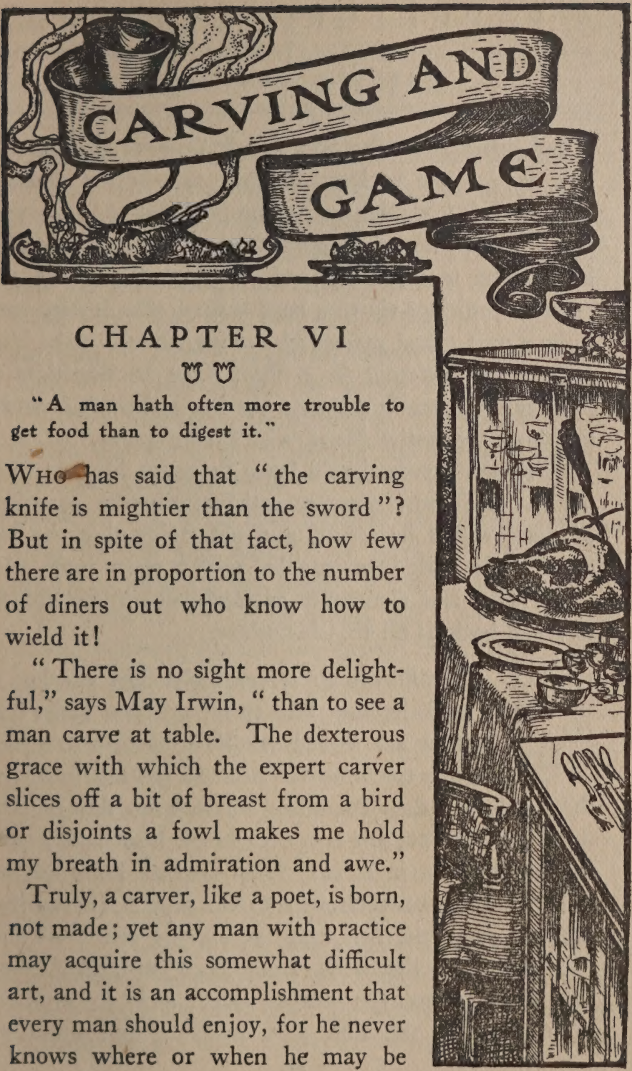
GINGERBREAD Every camp cook should know how to make gingerbread. Somehow, nothing else in the cake line seems to fill the bill like hot gingerbread. To make it, take a cup of molasses, one teaspoonful of saleratus, one of ginger, a tablespoonful of butter or lard, and, if lard is used, a pinch of salt. Stir together and then pour over half a cup of boiling water and a pint of sifted flour. Bake about one inch deep on a tin sheet in a quick oven.

WILD DUCKS It is well to remember that wild ducks that have a fishy odor may be improved by rubbing the breast lightly with a slice of onion and putting into the bird, when cooking, half a dozen raw cranberries. The mountain cranberries may be used instead of the Cape berries. A handful of the small mountain variety will be sufficient.

TO COOK VENISON Cut the tenderloins of a buck that has been properly hung for at least five days, into pieces an inch thick and two inches in diameter. Skewer these on a small willow stick, with pieces of bacon judiciously strung along the line. Sprinkle the whole with finely-chopped onion, red pepper and salt, and roast over the coals. Do not hesitate to make this a full yard of lusciousness, for the morsels will melt in the mouth, and one seems never to have enough. Some men affirm that the deer's liver is the greatest delicacy, and indeed it is, when properly cooked with salt pork; and if there is any left over, which is quite unlikely, just try making liver hash with the chopped liver, cold boiled potatoes chopped fine, and a suspicion of onion. Cook the whole together in salt pork or bacon fat.

BAKED CORN AND BEANS If you are in camp during sweet corn time, after you have become tired of boiled corn and roasted ears, try baked corn and beans in your Saturday night meal. Prepare a pot of Boston baked beans in the usual way. About half an hour before serving time, have plenty of the corn cut from the cob, and, removing the pork, stir the cut corn well into the beans and cook half an hour longer. This is delicious—and will bear repetition.





CARVING AND GAME

CHAPTER VI

"A man hath often more trouble to get food than to digest it."

WHO has said that "the carving knife is mightier than the sword"? But in spite of that fact, how few there are in proportion to the number of diners out who know how to wield it!

"There is no sight more delightful," says May Irwin, "than to see a man carve at table. The dexterous grace with which the expert carver slices off a bit of breast from a bird or disjoints a fowl makes me hold my breath in admiration and awe."

Truly, a carver, like a poet, is born, not made; yet any man with practice may acquire this somewhat difficult art, and it is an accomplishment that every man should enjoy, for he never knows where or when he may be called upon to do the honors. It is quite the fashion now for women to learn carving, and at the cooking schools there is special instruction given ladies in the art. But for men, who are deprived of such instruction, the best school is experience, which coupled with an occasional judicious tip to a head waiter, who is supposed to be a past grand master of carving, should make him sufficiently dexterous in a short time to negotiate a joint without sending it into the lap of his *vis-à-vis* or splashing the festive board with brown gravy.

First, the carver should learn to gauge his cuts to a nicety. He must measure satisfactorily the appetites of those whom he serves, and not judge them by his own. This judgment, coupled with a sharp knife and trusty steel and a measure of confidence in his ability to wield both, is all that is necessary.

FISH, IF BOILED OR BAKED is difficult to serve nicely. In carving a cod, halibut, lake trout, or other large fish that are served whole, it is best to make one cut from the head to the tail down to the bone, and then cut slices across from this line to the sides. As codfish is apt to break into flakes, care should be taken in serving from the fish knife not to spill the flakes on their way to the plate. In carving salmon, draw the fish knife across the center of the fish down to the bone from head to tail. Then cut slices from the center, and add to each a small slice of the thin part which is not quite so pronounced in flavor. A sole of ordinary size may be divided, like Gaul, into three parts. A small sole is cut across in half, and a very large sole, like those served *au gratin,* is generally cut in slices like a salmon, and the slices lifted on each side, thus avoiding the small bones that edge each side of the fish.

GROUSE AND PHEASANT Thin slices should be first cut off the breast, after which the wings and legs are removed. In cutting off a wing the carver should also try to get a strip of the breast (though a thin one) to attach to it.

DUCK A great deal depends, in carving a duck, upon its size and fatness. A large, fat duck, with plenty of meat on the breast, is carved like a goose. Thin slices are cut off its breast, and then the duck is turned endways toward the carver, the wings nearest and the legs farthest from him. Remove the wings, leaving a thin strip of breast attached to each. This requires considerable dexterity. Next remove the legs and afterward the neck bone. The whole breast-bone is now separated from the rest by cutting through the sides, when the backbone can easily be divided in two by pressing downwards. A small quantity of the stuffing should be served with each portion.

FOWL A wag who was a guest at a dinner where the host, an ostentatious man, allowed the fowl to get cold while expatiating upon the beauty of the gildings of frame and sconce in his newly decorated dining-room, said impatiently, "Never mind your gilding—give us a taste of your carving!" Boiled and roasted fowls are carved alike. Care should be taken to cut off plenty of the white meat of the breast with the wings, the knife being slowly drawn and downward pressure avoided, as the boiled white flesh is apt to crumble. The front end of the fowl should be toward the carver. Insert the fork in the leg with the knife underneath in removing the leg and thigh, and then raise the leg away from the remainder of the bird. The leg adheres only by a piece of skin, so this is simple. The thigh bone will now leave the socket, and with very little assistance from the knife the leg will be set free. The neckbone is next removed, and then the breast separated from the carcass by cutting the thin rib bones through on either side. The liver, wing, and breast are esteemed the choicest parts in America, and everyone who has traveled in Europe is familiar with the extra charge for a portion of fowl with which a wing is served.

QUAIL, PARTRIDGE AND PIGEONS are best carved by being cut in half right through the breast and back, cutting down close to the breast-bone. Each half is sufficient, with the accompanying toast, cress, and jelly, for a portion.

TURKEY AND GOOSE In carving these, endeavor to obtain as many slices as possible from the breast. This also obtains in carving a domestic duck. Cut off the meat close to the breast bone down to the wing bone. When the thigh is eaten hot, the drumstick can be separated from the thigh and the meat on the thigh cut off. But when not wanted, it is better removed whole.

SIRLOIN OF BEEF "Ply me, try me, prove ere you deny me!" sang Apollo. If a sirloin is properly roasted there may be a portion served to the liking of each guest from the crisp brown top of the roast to the blood-rare, juicy center for the epicure. A sirloin may be divided in two parts, the under-cut of fillet and the top or rump. It is usual to carve the under-cut first and not to begin on the upper part until the other cut is finished, for the reason that the joint presents a far better appearance when sent to the table cold. Often the under-cut is sufficient to dine a small company—say four or five; then the remainder is served cold, and, nicely garnished, makes a handsome luncheon dish. The under-cut is carved in rather thick slices down to the bone. The top or upper-cut is carved in thin slices, and care should be taken to keep it straight and not to cut out the tender part in the middle.

A LEG OF MUTTON is best carved by cutting slices parallel with the bone, which gives it the appearance of a haunch, and is practically the same thing.

SADDLE OF MUTTON should be carved in thin slices on either side of the center bone. Have the relays of hot gravy served separately, as this joint cools quickly. Plates should be very hot.

FORE-QUARTER OF LAMB Separate the shoulder from the other part by cutting round its outer edge. Place the shoulder on another dish and separate the ribs from the brisket. The shoulder is rarely cut when hot, as most people prefer the other portions.

HAM "Ob all de meat dat's fit ter eat, f'm turkey down to ham," ham is the most difficult to carve nicely. It should be cut in slices as thin as a wafer and from the extreme end of the knuckle, thus gradually cutting into the meat and leaving the knuckle bone bare.

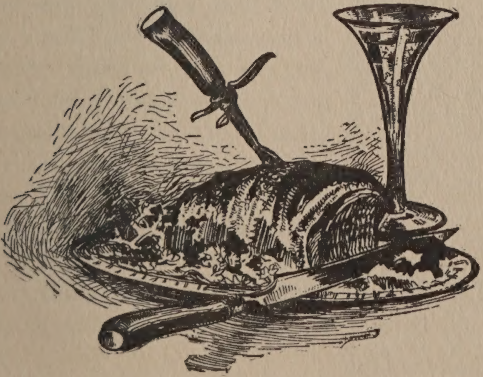
TONGUE Cut the tongue in half, and then cut thin slices off each half. A little fat should be cut from the root of the tongue and served with each slice of lean.

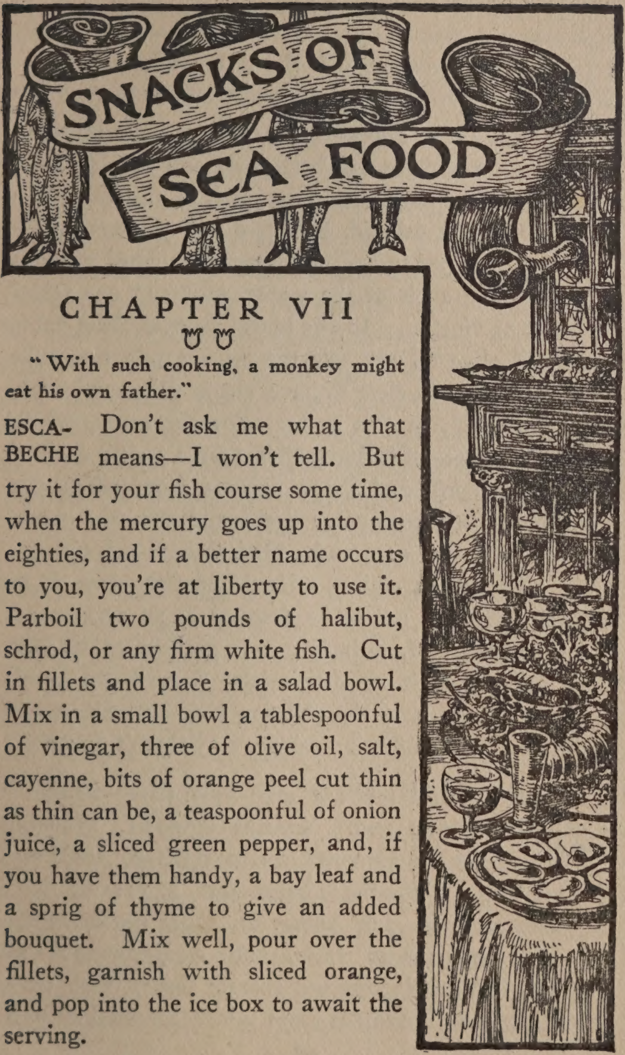
A word as to the etiquette of carving will not be amiss—and this is it: Do not talk to the carver. For he is like the motorman and should not have his attention distracted from the very important business in hand.

"**RABBITS**, except in soup stock," says Sir John Bailey, "ought never to appear on a gentleman's table. But if it must be served, let it be whole, and treat it as Apollo did Midas—let its ears be apparent." Theodore Hook was a famous carver, and when with his intimates he frequented some country inn outside London he was in the habit of acting as his own caterer and selecting from the poulterers and butchers whatever he desired. The "Eel Pie House," Twickenham, the "Green Man," Blackheath, and the "Anglers" on the Thames, with the famous "Star and Garter," Kew Bridge, were some of his frequent haunts, and the freedom of the kitchen was always his.

A late royal duke whose talents and knowledge were world-famous once exclaimed aloud at the large house party of a fellow-nobleman in Worcestershire, "Take this away! it's a very bad help." This must have been mortifying to the carver, but he doubtless deserved it, for some carvers destroy everything that falls under their careless, clumsy hands; they never think of "diving for green fat, sounding for cod sound, dividing the fin and liver in equal portions, and they will serve woodcock and snipe without trail, turkey without stuffing, and plover without toast."

Every bachelor epicure knows that steel is detrimental to the delicate flavor of fish, and should insist upon being given a silver fish knife for serving it.





SNACKS OF SEA FOOD

CHAPTER VII

"With such cooking, a monkey might eat his own father."

ESCABECHE Don't ask me what that means—I won't tell. But try it for your fish course some time, when the mercury goes up into the eighties, and if a better name occurs to you, you're at liberty to use it. Parboil two pounds of halibut, schrod, or any firm white fish. Cut in fillets and place in a salad bowl. Mix in a small bowl a tablespoonful of vinegar, three of olive oil, salt, cayenne, bits of orange peel cut thin as thin can be, a teaspoonful of onion juice, a sliced green pepper, and, if you have them handy, a bay leaf and a sprig of thyme to give an added bouquet. Mix well, pour over the fillets, garnish with sliced orange, and pop into the ice box to await the serving.

FISH SAUCES These two particular sauces were invented especially for bachelors, and they're quite new. For chile sauce, one must mash to a paste a clove of garlic, finely minced, and two red peppers which have been softened in boiling water and rubbed through a sieve. Add a bit of the water, salt, and one tablespoonful of vinegar. In the blazer have sizzling hot a cupful of olive oil and stir the pepper pulp into this. Whatever fish you elect to have, cut in fillets and cook, closely covered, in this sauce. For the other, which we will call after Pittsburg Phil, take a cupful each of tomatoes, onions, and green peppers from which the seeds have been removed. Scald and skin the tomatoes, and skin the peppers by blistering on a hot stove. Chop all together, adding salt and enough olive oil to moisten. This is not to be despised as an accompaniment to cold beef, although it is perhaps at its best with fish. Try it on Barracuda, Spanish mackerel, Ouananiche, or even the plebeian cod, and report the result in your Sunday newspaper's Woman's Page.

SARDINES À L'INDIENNE would make a man bow down before a Hindu god. This is how M. Mookerjee of Calcutta serves them to his English friends. Into the chafer put a pat of butter and stir in the yolks of four beaten eggs, salt and cayenne to taste, and a teaspoonful of chutney. When it forms a smooth paste, mash with it some trimmed sardines from which the oil has been wiped, dip in eggs and bread crumbs, and after sautéing in hot butter, dish up on thin strips of toast.

TURTLE STEAK Should a man be so fortunate as to have sent up from Maryland with his birds a small terrapin, then shall he call himself blessed and ask in three or four of his *intimes* for a quiet game. No matter what the losses, this turtle steak will amply repay the loser and make the smile of the winner expand like Sunny Jim's. After melting two spoonfuls of butter in his blazer, the host, who meanwhile has the champagne cooling and the plates heating, will stir into the chafing dish a tablespoonful of mushroom ketchup, two tablespoonfuls of currant jelly, a gill of port, a dash of cayenne—why do they always say "dash"?—and some salt. In this simmer the steak until tender, and, as a crowning touch, stir in the juice of half a lime. Piping hot should be the plates, the inevitable toast, and the steak. With the champagne of the right coolness and the steak of the prescribed hotness, even Sam Bernard wouldn't know, I'll wager, just when one should cry "Sufficiency!"

CANNED SALMON Who would ever dream that the plebeian canned salmon could be transformed into a morsel of such surpassing richness that it was immortalized by no less a person than Thackeray himself? Yes, canned or "tinned" salmon was in style as long ago as that, my friends. And this is how the jovial *litterateur* did it for himself and his gifted friends:

A gill of olive oil should be popped into the blazer with a tablespoon of chopped onion, a minced clove of garlic, two cloves, six peppercorns, and, when browned, a can of canned salmon in its liquid. Now add salt, bay leaf, a few slices of lemon, a pinch of curry powder, a pint of tomato pulp, a gill of Niersteiner, and water enough to cover the fish. Simmer twenty minutes, then pour into a deep dish that has been lined with toast, and call it "*Bouillabaisse.*"

CRABS À LA CRÉOLE Melt in the hot water pan a large spoonful of butter and cook in it for five minutes a small onion and a small sweet Spanish pepper, minced fine. Stir while frying and add half a pint of strained tomato juice, a gill of chicken broth or canned chicken bouillon, some celery salt, and four soft shelled crabs nicely cleaned and cut in half. Simmer seven minutes—no longer—and serve on delicately browned toast.

BOSTON CLAMS Did they originate at the Somerset Club or the Puritan? It's immaterial which, but this is how they're done: Cut in dice three or four slices of fat salt pork and fry crisp in the chafer. Add some soft clams, freed from the tough part, salt and pepper to taste, and sauté them in the pork fat, serving on slices of hot Boston brown bread.

FINNAN HADDIE as served at the Hotel Essex in Boston owes its reputation to its creator, Rudolf Zütter. The skin is removed from the finnan haddie and the bones removed, after which it is parboiled in salt water. It is then cut in pieces about an inch square. Equal quantities of leeks, celery, and green peppers finely chopped are sautéd in butter till tender, then the pieces of fish and two sliced boiled potatoes are added and the whole covered with cream. Salt and white pepper are used for seasoning, and it all boils together. If a little cream sauce is at hand, it may be thickened with that. If not, the beaten yolk of an egg stirred in improves it and thickens it slightly. Finish with small dots of butter and a sprinkle of chopped parsley.

HERRING OMELETTE Speaking of fish, did you ever eat a savory herring omelette? It's a specialty of the Manhattan Club of New York. Skin and bone one fat smoked bloater herring and cut in thin pieces. Place in a saucepan with a tablespoonful of butter, paprika, chives, and parsley. Stew slowly and add a quarter-cup thick cream and four egg yolks; then take off the stove. Beat the four egg whites stiff and mix all together, then shuffle and fold as an omelette in a buttered pan, place in a hot oven three minutes, and then serve.

A UNION GRILL would not go badly on a yachting trip or for a hot bite after the theater. It is simplicity itself, and this is how it is done: Clean a pint of oysters and drain off all the liquor possible. Put the oysters in the chafing dish, and as the liquor flows from them remove with a spoon and so continue until the oysters are very plump. Sprinkle with salt and pepper and serve on whatever biscuit you fancy. And don't forget to add two tablespoonfuls of melted butter when seasoning them.

THORNDIKE OYSTERS The Thorndike Hotel in Boston has an oyster recipe invented by its chef which is really a delicacy. Two tablespoonfuls of butter are melted in the chafer, and a pint of oysters, drained of the liquor, is added to cook until plump to bursting point. Then over them is poured a quarter-cup of thin cream and two egg yolks are stirred in to thicken it. With salt, black and cayenne pepper, and a slight grating of nutmeg, the trick is done, and zephyrettes on hot plates are brought on for the serving.

CLAMS À LA RIALTO Who pleads guilty to Clams *à la* Rialto? William Faversham or Francis Wilson? Upon my word, I can't remember, but don't let either say he hasn't received proper credit, and here goes: Chop fine three dozen little neck clams. Put a tablespoonful of butter in the chafing-dish, add the clams with their juice and season them with a teaspoon of minced chives, two teaspoons of chopped parsley, and a little pepper. After boiling about five minutes add one tablespoon of walnut catsup and then stir in soft bread crumbs to absorb the liquor, add another tablespoon of butter, and serve very hot. This is warranted to make any leading lady sweet tempered, even after failing to find her name in foot-high letters on the billboards.

LOBSTERS WITH MUSHROOMS It was a benedict from New Orleans who first told me about lobster with mushrooms. He was a hopeless bachelor when a girl who initiated him into the mysteries of this luscious *bonne bouchée* promised to forsake spinsterhood for him—and all because she could cook. So if you are anxious to be won, just give this recipe to the only girl, and see what follows. A quart of finely-cut lobster meat is the first requisite. To follow, have a cup of sweet cream, a sweet green pepper with seeds removed and the pulp finely minced, a teaspoon of minced onion, a ripe tomato peeled, quartered, and sliced, and a pint of large, fresh mushrooms peeled and cut up small. Put in the chafing dish a tablespoonful of butter and add the pepper and onion and cook two or three minutes over a brisk flame. Add tomato and mushrooms and toss about until the mushrooms are dark and tender. Then turn in the cream, and when hot add the lobster. Season to taste with salt, and when as hot as can be serve up on toast. The same lady bakes mushrooms, the large campestris, gills up, in a baking dish. The up-turned cups are filled with butter and a slight sprinkling of salt and pepper is added before the baking dish is tightly covered. After baking about ten minutes there should be plenty of juice to form the finest possible sauce for the mushrooms.

SHRIMPS À LA CRÉOLE finishes a trio of recipes from the Bayou. Melt one-half tablespoon of butter with the same quantity of lard in a stewpan, then add a tablespoon of brown flour and stir until smooth. A dozen large shrimps boiled and shelled and a large chopped onion are fried for five minutes, after which a cup of chopped tomatoes, thyme, and parsley to taste are added and the whole is simmered half an hour. Then come three chopped green peppers, salt and cayenne, and a half-hour more of cooking. The Orléan serves the dainty with plenty of nicely cooked rice, and it is a dish fit for the King of the Carnival.

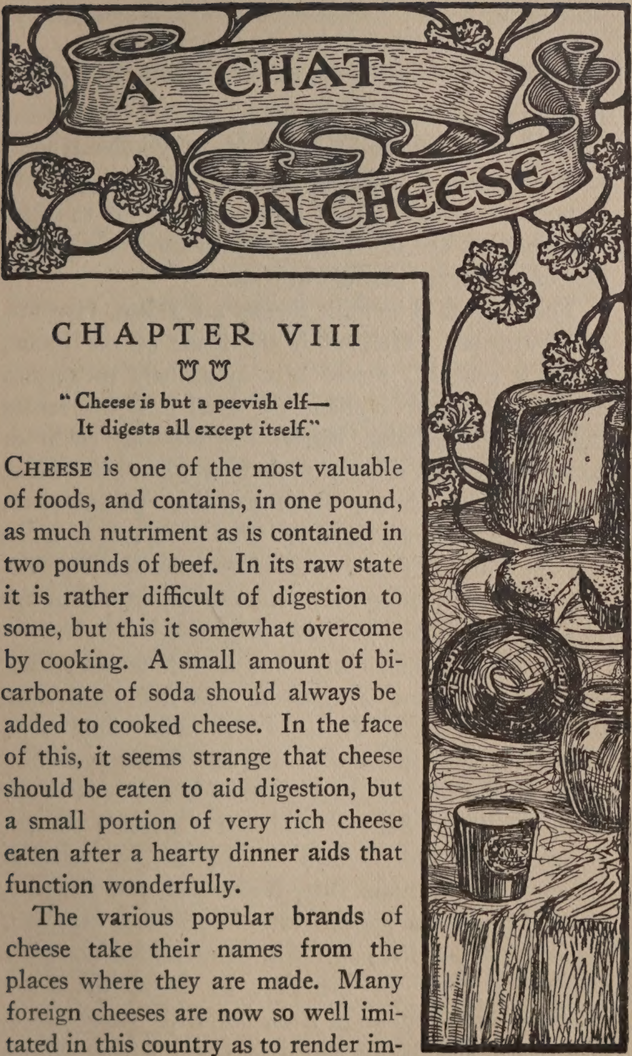
AN OYSTER SPECIALTY A young pathologist, whose name is equally well known in Boston and Berlin, is quite as devoted to his chafing dish as he is to his laboratory, and he has generally something quite *recherché* to offer his guests when they drop into his rooms for an evening. One of his oyster specialties is enjoying fame in his own circle at present—and small wonder. For it is a toothsome morsel for a little supper, if ever there was one. How is it done? Listen: Butter the size of two eggs is melted in a dish and into this is poured a quart of oysters and their liquor. By way of seasoning he combines paprika, salt, pepper, and a dash of Tabasco. This is stirred well into the mixture and the flame left high under the chafer. About three tablespoonfuls of thinly sliced celery is then added, and when it is tender and the oysters are bubbling hotly, two tablespoonfuls of sherry and the juice of half a lemon are added. Cook then about ten minutes, and if it is to be especially appetizing, half a pint of rich coffee cream is stirred in. If this be heated first it will be better, as the sherry and hot oysters are apt to curdle the cold cream. Serve on hot toast or slices of brown bread and drink with it just what you seem to crave at the moment—supposing, of course, that a cocktail has preceded. And, by the way, Rhine wine and seltzer doesn't go half badly with this particular dish, although of course if you prefer beer I've nothing to say.

SHAD ROE When the shad is smiling in the market place, the festive bachelor bethinks himself of the succulent roe. For four people a pair of shad roe —if they be large—will be sufficient. Scald them in the hot water pan with a pint of hot water, a gill of vinegar, a bit of mace, and some lemon peel, not forgetting three peppercorns for the final touch of mystery. Boil fifteen minutes, then spread with butter blended with chopped parsley and the juice of a lemon.

"The gentleman who dines the latest
Is in our street esteemed the greatest;
But surely greater than them all,
Is he who never dines at all."

OYSTER TOAST *à la* Sir John Bayley: "Bruise one small anchovy fine and take two dozen oysters and cast off their beards. Chop the oysters fine with a silver knife and put with the anchovy in the chafing dish. Mix both together with sufficient cream to give it a pleasing consistency. Heat well, stirring all the time. Have ready some buttered toast, and serve the hot oysters on these rounds. Eat in solemn silence, and wash down with brown sherry."

Sir John, by the way, stipulates always that the dinner hour be adhered to with military exactness. It is related of Cambacérès that Napoleon kept his dinner waiting half an hour, and in despair he sent for his cook and in true military phraseology exclaimed, "Henri! Save the *entremets!* The *entrées* are annihilated!" The late Dr. Kitchener, who prided himself upon his punctuality, had written over his sideboard the motto, "Come at seven, go at eleven." Theodore Hook, who always liked the wee sma' hours best, added the word "it" to the above, and great was the doctor's surprise when he found that by alteration the notice advised his guests to "go *it* at eleven." To this might be added the advice of Baillie Nicol Jarvie: "Don't accept a man's hospitality and abuse the scoundrel behind his back."



A CHAT ON CHEESE

CHAPTER VIII

"Cheese is but a peevish elf—
It digests all except itself."

CHEESE is one of the most valuable of foods, and contains, in one pound, as much nutriment as is contained in two pounds of beef. In its raw state it is rather difficult of digestion to some, but this it somewhat overcome by cooking. A small amount of bicarbonate of soda should always be added to cooked cheese. In the face of this, it seems strange that cheese should be eaten to aid digestion, but a small portion of very rich cheese eaten after a hearty dinner aids that function wonderfully.

The various popular brands of cheese take their names from the places where they are made. Many foreign cheeses are now so well imitated in this country as to render importation unnecessary. For many years the Neufchâtel cheese has been made here, and is really quite as good as the original French cheese, while there is made in Connecticut alone a very large quantity of so-called "Camembert cheese" which supplies the leading markets of the large cities of America.

The favorite skim-milk cheeses are Edam, Gruyère, and Parmesan. Holland is the home of the Edam, which is generally served here in its hard or ripened condition. But in Holland the usual breakfast served the traveler includes, besides the delicious cocoa or coffee, rolls, thick slices of plum bread, and great pieces of fresh Edam cheese, which is a dark golden color, and melts in one's mouth. The Gruyère is Swiss and the Parmesan an Italian cheese, the latter principally used for grating over macaroni and served in this form with soups and on dishes *au gratin.*

The favorite milk cheeses are the Gloucester, Cheshire, Cheddar, and Gorgonzola—the first three English and the latter Italian. The milk and cream cheeses include Stilton and Double Gloucester from England, the favorite Young America and New York Dairy of "the States," and the Canadian Cream Cheese from the Eastern Townships of Canada. Cream cheese includes Brié, Neufchâtel, and Camembert, which are the popular varieties served in America. Anyone who has lived in Paris, however, has doubtless acquired a taste for the Port de Salut, the Pont l'Eveque, both similar to Brie, but with a more pungent flavor, and the luscious little *Coeur Crême* cheeses which, with the Fromage d'Isigny and the Gervais Crême, are served with Bar le Duc currants or gooseberries, or with various comfitures and compotes of fruit.

The Schweitzer Kase, or Swiss Cheese, is another favorite, but the love of Limburger is generally confined to Teutons, most Americans disliking the odor cordially. Perhaps the most popular cheese to-day is the Roquefort, which is ripened in dark caves in France and allowed to mold until ripe. There is a fashion of loading a Roquefort cheese with brandy, which not only preserves it, but gives it an incomparable flavor. The various potted cheeses, like MacLaren's and the Canadian Club, are put up in jars with brandy and retain their delicacy of flavor indefinitely if kept in a cool place.

Pineapple cheese is similar to Edam and seldom preferred, while Sap Sago is a well-known competitor. The gourd-shaped Italian cheeses are so strong that few care for them, although when grated over a dish of spaghetti they are not to be despised. The cheese from Switzerland made from goat's milk and the Norwegian cheese of reindeer milk seldom find their way to this country, where the " full cream country cheese " made by the farmers' wives is far-famed.

Who has not eaten the luscious " Cottage Cheese," " Dutch Cheese," or " Schmier Kase," made from sour milk and worked smooth with sweet cream? This is sold in some dairies in the cities, nicely wrapped in five-cent packages, and is sometimes improved by the addition of chopped sage, parsley, or chives.

A Chat *on* Cheese

The correct cheese to order after a dinner depends entirely upon the preceding courses and the taste of the diners-out. While English people often take a bit of Gorgonzola or ripe Stilton, Americans generally order Roquefort, Camembert, or Brie, and American cheese is generally relegated to the noon luncheon as an accompaniment to the inevitable American triangle of pie. A French dinner usually terminates with a bit of cream cheese and a confiture, unless a bit of Roquefort is taken with the cognac and coffee.

CHEESE CANAPÉ At some dinners, a *canapé,* in which cheese forms a part, is frequently served, the Canapé Lorenzo of cheese and crab meat, which originated at Delmonico's, being world-famed. An ordinary cheese *canapé* is made by browning a circular piece of bread in butter and spreading with French mustard, then with a layer of grated cheese seasoned with salt and cayenne. This is set in a hot oven and baked until the cheese is melted.

CHEESE SANDWICHES run the gamut from Schweitzer Kase in rye bread with German mustard down to a dainty affair served at afternoon teas or receptions, which is made of a slice of brown bread and a slice of white bread, between which is a filling made from minced green peppers, English walnuts, and olives, blended with Neufchâtel cheese and softened with mayonnaise. Grated Gruyère cheese mixed with chopped walnut meats seasoned with cayenne is a favorite English sandwich, while fresh whole wheat bread with slices of American cream cheese and English mustard is "not to be sneezed at."

> **"Cheese and bread make the cheek red."—*German.***

Cheese, like tobacco, is at last being dignified with literature of its own. The daily papers are cartooning the "Cheshire Cheese," that delightful old inn in the "Dreams of a Welsh Rabbit," and, if you please, Wine Office Court off Fleet Street in London, where Dr. Johnson ate toasted cheese and pudding and drank his musty ale, has published an interesting history of this, the most perfect old tavern existing in London, its title being "The Book of the Cheese." Goldsmith, who lived nearby, used to sit there with Dr. Johnson, and there are many souvenirs shown of the two famous *litterateurs.*

And the cheese? Was there ever anything to compare with the toasted cheese one has there? It's an idealized sort of rabbit, served up in little square tins on slices of toast and brought in sizzling and set before one on the rough board bench with a mug of musty or a pitcher of ale and porter mixed and frothing over deliciously. The secret of the toasted cheese is, like that of the pudding, jealously guarded, and it is said that but one man in London ever knows at one time just how the trick is done. But it's a morsel that is well worth crossing the Atlantic for, provided one isn't satisfied with his own chafing dish cheese stunts.

A Chat *on* Cheese

Why is not cheese used more, I wonder? It is nutritious, and, eaten properly, aids in digesting a dinner. If one always drinks plenty of good old ale or beer with his rabbit and includes in its ingredients a pinch of soda there's no reason, unless there's a chronic indigestion to contend with, why a rabbit need not digest as easily as a new-laid egg.

In foreign countries cheese is as staple an article of diet as bread. One reads of the husky English laborer with his pail of beer and mid-day tiffin of bread and cheese. The German considers no luncheon complete without his Schweitzer Kase or Schmier Kase, while the Swiss goat-milk cheese, the Norwegian reindeer-milk cheese, the Italian cheese, and the hundred and one variety of French cheeses are equally famous staple articles of diet.

AN APPETIZER Take equal parts of MacLaren's/Roquefort cheese and sweet dairy butter and melt in the hot water pan, using a very low flame. When of cream-like consistency add cayenne and Worcestershire sauce to taste, stirring until it foams. Crisp crackers and the beer that made Milwaukee famous complete a trio of famous palate-ticklers.

FROMAGE À LA FLORIAN ROBERT A Gruyère cheese appetizer is a favorite with the students of Geneva and Lausanne. Florian Robert brought the recipe into his coterie at the Sorbonne, and in the little apartment on the Boul' Miche' a few congenial souls occasionally gather of an evening and wash down with

"Bock" this dainty: Melt in a copper saucepan over the charcoal brazier—a chafing-dish will be used over here—a quarter-pound of grated Gruyère cheese with a teaspoonful of butter, some chopped onion and parsley, a cup of chicken broth—or half a can of chicken soup strained—salt, pepper, and a suspicion of nutmeg. When well blended, add four well-beaten eggs, and after stirring until it looks just good enough to eat, serve on triangles of toasted bread.

FONDUE AU FROMAGE A delicate fondue au fromage may be quickly made—of the sort that one serves with ginger ale or Apollinaris lemonade. Melt with a piece of butter the size of two chestnuts (I'm tired of saying "a walnut") in the blazer, a half-pound of broken or grated cheese, and stir until melted. Add a cupful of thin cream, a bit of salt, and a sprinkling of pepper. Serve on any biscuit or toast you fancy—but try toast made from Boston brown bread if you want a distinct novelty to connect two continents.

QUEEN VICTORIA'S TOASTED CHEESE Would not a recipe from Victoria the Good be acceptable to the loyal John Bull? Then let it be toasted cheese from the Royal Lodge at Windsor, which is done in this fashion: Grate half a pound of cheese very fine, and add three tablespoonfuls of ale and a small glass of champagne. Mix well in a silver dish over the hot water pan for ten minutes and serve on toast. It's almost as good—not quite—as that served at "Ye Cheshire Cheese."

ONION RABBIT I have no time to waste in the idle discussion of whether it's Rarebit or Rabbit. If you must know, consult the Encyclopædia Brittanica while two large Spanish onions are boiling in the hot water pan. When they are soft, your mind will be at rest, and you will chop the onions and put them in the blazer together with a small piece of butter, milk, salt, cayenne, as much Tabasco as you like, a teaspoonful of made mustard, and a half-cupful of grated cheese. It should be very "short," and, with a steinful of Wurtzburger, it will be so delectable that when it's gone you'll doubtless bless me for telling you how to do it—then make another.

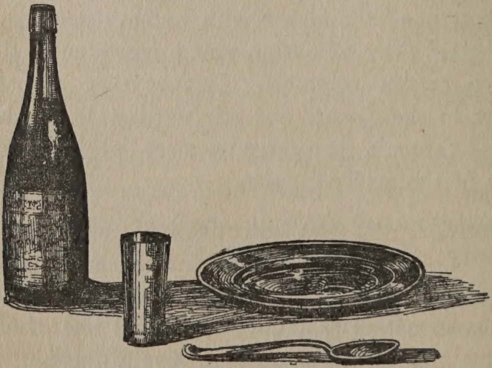
FRIED ONIONS WITH CHEESE These odorous but wholesome vegetables take on a new savor when friend in this fashion: Fry a quarter-pound or salt pork until quite brown, then remove from the pan. Slice a quart of onions into the fat, adding a little salt and pepper and half a cupful of water. Cover the pan and cook the onions until a light brown, then cut into dice three-quarters of a pound of good cheese and add to the onions about five minutes before serving. Allow them to simmer slowly, and do not break up the cheese in frying. This comes from Pierre Lavigne, a prominent young artist in Paris, who says he learned it of peasants in the valley of the Loire.

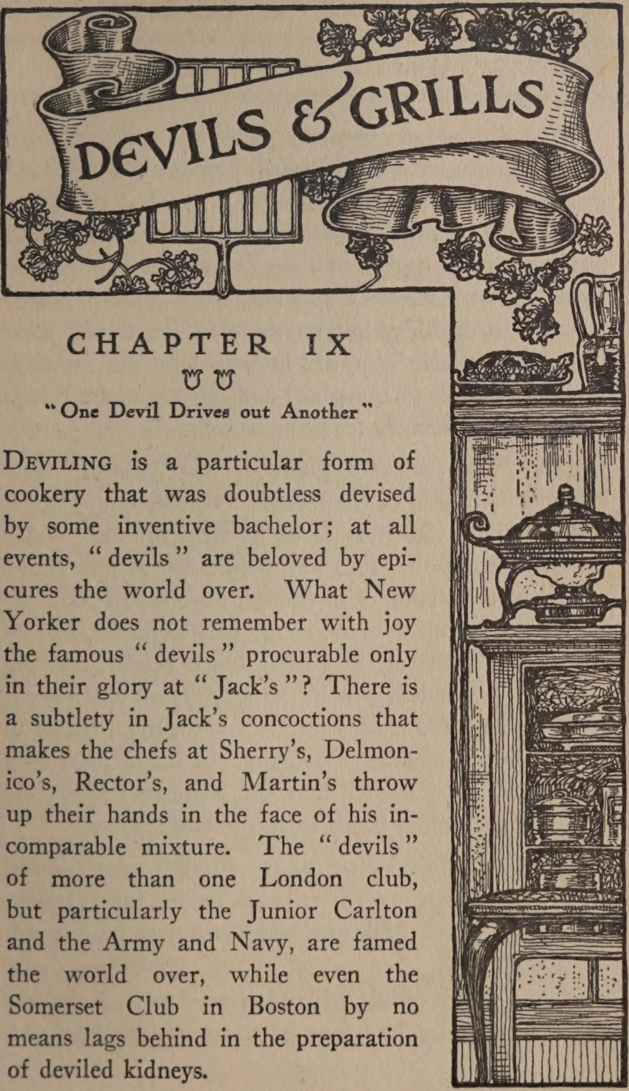
OYSTER RABBIT A deviation from the time-worn rabbit is an Oyster Rabbit *à la* Frank Harris, which cannot fail to tickle some palates. Clean and remove the hard muscles from half a pint of oysters and let them heat until their edges curl in a chafer with some of their own liquor, finally removing to a hot bowl. Then put in the blazer one tablespoonful butter, one-half pound cheese broken in small bits, one saltspoon each of salt and mustard, and a few grains of cayenne, with a suspicion of bicarbonate of soda, if desired. While the cheese is melting, beat two eggs slightly, adding them to the oyster liquor and pouring gradually in the melted cheese. Add the oysters, cook a moment, and serve up on hot toast or crackers.

A "BED-SPREAD FOR TWO" Herman Oelrichs occasionally created a "*bonne bouchée,*" and this, which he called his "bedspread for two," is another oyster concoction that is worthy of the name. Stir six eggs together in a soup plate, and in another plate cut up a dozen medium Blue Points moderately fine. Rub the bottom of the blazer with anchovy paste, put in a good-sized piece of butter, and proceed to do the eggs into a creamy scramble. Just as they are turning, throw in the oysters and stir until well blended and cooked through, then serve on toast lightly spread with some of the anchovy paste.

SARDINE RABBIT Will you brave insomnia and indigestion? Then listen: Have some sardines broiled and placed on squares of buttered toast, then make in the chafer a thin rabbit, using milk in lieu of ale, and a dash of Tabasco. Stir in one direction, adding cream, and when the consistency of "cold molasses" pour over the broiled sardines.

CHILÉLY A gay bachelor from 'Frisco who is too modest to give his name taught me this trick with cheese—New York Dairy. Break in pieces a quarter-pound of it and rub to a paste with a tablespoonful of butter, a teaspoonful of made mustard, two tablespoonfuls of thick cream, a dash of Tabasco, and some cayenne. Stir until nearly melted in the hot water pan, and then stir in quickly this sauce which has been cooking in another chafer: Scald and skin three tomatoes of medium size; add one small white onion and one bell pepper with seeds removed and chopped fine, and cook ten minutes over a hot fire. Pour off superfluous tomato juice before adding to the cheese. Mix thoroughly, and if "Bock is in season," then you'll need no passport to the Land of Delight.





CHAPTER IX

"One Devil Drives out Another"

Deviling is a particular form of cookery that was doubtless devised by some inventive bachelor; at all events, "devils" are beloved by epicures the world over. What New Yorker does not remember with joy the famous "devils" procurable only in their glory at "Jack's"? There is a subtlety in Jack's concoctions that makes the chefs at Sherry's, Delmonico's, Rector's, and Martin's throw up their hands in the face of his incomparable mixture. The "devils" of more than one London club, but particularly the Junior Carlton and the Army and Navy, are famed the world over, while even the Somerset Club in Boston by no means lags behind in the preparation of deviled kidneys.

Devils *and* Grills

The distinction between deviling and grilling? Well, grills need not be deviled, but devils MUST be grilled. The proper dressing of a good devil is one of its chief requisites. It must be pungently spiced, hot to the taste, cooked in a sizzling fry-pan, and served smoking hot. Kidneys and chops are especially well adapted to deviling, but anything in the tinned meat line, and sausages also, are improved by the dressing, while rare slices of roast beef and mutton and all sorts of game may be made tempting as well.

JACK'S RECIPE is jealously guarded, but Walter MacQueen of the famous "Broiler Club" gives one that is so like it as to be its twin brother. (Are sauces masculine? This one should be, at any rate.)

Stir in the chafing dish enough olive oil to flood the bottom, a spoonful of mustard, half a teaspoonful of paprika, a little salt and some black pepper. When thoroughly blended, pop in the kidneys or whatever is to be deviled, and if an added zest is required, throw in a few olives and heat thoroughly. A bit of toast or a crusty end off a French loaf and a glass of musty ale add just the proper touch to this Satanic morsel.

INDIAN DEVIL MIXTURE Admiral Ross of the English navy handed down to posterity a recipe for "Indian Devil Mixture" that is not to be ignored. This is it:

Four tablespoonfuls of cold gravy, one of chutney paste, one of ketchup, one of vinegar, two teaspoonfuls of made mustard, two of salt and two of butter. Mix these all thoroughly in a soup plate, then heat in the chafer.

DEVILED DUCK is a favorite dish in the *ménage* of a New York bachelor, who always makes it the *pièce de résistance* of his meal. The skin having been removed from a cold roast duck and the bird cut in pieces of a convenient size, he proceeds as follows: The livers are mashed with a spoonful of dry mustard, a teaspoonful of salt, two tablespoonfuls of lemon juice and a dash of cayenne, to a smooth paste in the blazer, in which two tablespoonfuls of butter have been melting. The same amount of water is added, and finally, a gill of good old Madeira. When this is smoking hot, the pieces of duck are added and left to simmer until smoking hot, too.

"A DEVILED KIDNEY," says an English bachelor whose suppers at his Jermyn Street chambers are famous feasts, "is the most delicious morsel ever enjoyed by an epicure." Sheep's kidneys of course are used, and split in half with the skin and white membrane removed. Put two ounces of butter in a saucepan, and when hot throw in the kidneys, dust with salt and pepper and cook quickly. Throw over them a tablespoonful of onion juice, tablespoonful of Worcestershire sauce and four tablespoonfuls of sherry. Have your plates hot and the ale tankards brimming. With a bit of bread and some ripe old Stilton to follow, these make a supper fit for a saint or sinner.

DEVILED LOBSTER requires a different treatment. For this, a dash of curry powder is stirred into a paste with some dry mustard, salt, black pepper and olive oil. Spread over the pieces of lobster, then lay them in a dish and in an ounce of melted butter; cook ten minutes if fresh—and no epicure ever wants canned lobster.

A FASHION OF DEVILING left-over slices of cold meat that prevails in a bachelor household not far from Washington Square in New York, is this: The slices are carefully trimmed, then, if cut thick, are scored with a knife. French mustard, pepper, salt, and cayenne are mixed with soft butter to make a paste, then rubbed in the scored slices and grilled.

GRILLED SARDINES are also popular at this studio, and are done by first draining the sardines from oil and removing the skins by rubbing them off. A tablespoonful of butter is heated in the chafing dish, and the sardines are laid in this and heated thoroughly before serving on toast or crackers. Toasted Uneeda biscuit make a delightful accompaniment to these. If deviled sardines are wanted, mash the sardines with a silver fork and after sautéing in melted butter or a little of the oil, a generous quantity of tomato ketchup is added, with a dash of tabasco, if wanted very hot, and the other usual seasoning of salt, pepper, etc. A few drops of lemon juice furnish the final touch, as the mixture is served piping hot on toasted crackers.

DEVILED LIVER makes a fine morsel for a snack or even for a sandwich filling. Take three pounds of uncooked liver and chop together with a quarter pound of salt pork. Mix well with it half a pint of bread crumbs, three tablespoonfuls of salt, a teaspoonful of pepper, half a teaspoonful of cayenne, and half a teaspoonful of mace and cloves. Put in a covered dish and set in a kettle of cold water. Cover the kettle and place on the fire to boil two hours. When done, let the steam escape by removing the cover before setting.

DEVILED EGGS speaking warmly, are not half bad and deserve to be better known. Put a large spoonful of butter in the blazer and stir into it half a teaspoonful of dry mustard, two tablespoonfuls of tomato sauce, one of mushroom and one of Worcestershire sauce. When hot, put in four hard boiled eggs, nicely quartered, salted and peppered. When heating, make some toast, spread with butter and anchovy paste, and serve the eggs on this and see if it isn't "just the mustard."

One more bachelor, who remains modestly *incognito,* gives herewith, his famous rule for deviled bones, to wit:

DEVILED BONES Melt in a chafer two tablespoonfuls of butter, add 1 tablespoon each of Chili sauce, Worcestershire sauce, Walnut catsup, 1 tablespoonful made mustard and a dash of cayenne. Take the drumsticks, second joints, and wings of a cooked chicken and cut small gashes in each piece. Sprinkle with salt and pepper, dredge with flour and cook in the seasoned butter until well browned. Then add half a cup of hot stock in which the chicken was cooked, simmer five minutes and sprinkle with chopped parsley the last thing before serving.

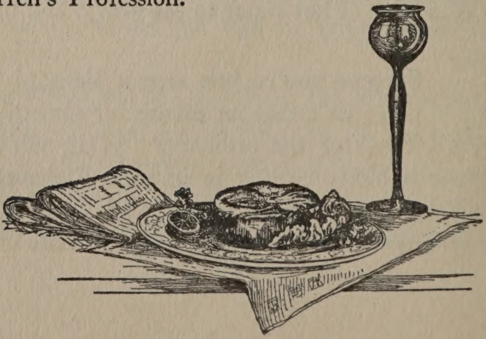
DEVILED CRABS as cooked in a famous San Francisco restaurant, the Techau Tavern, will appeal to most people strongly. Two tablespoonfuls of flour was braided into two tablespoonfuls of melted butter and two-thirds of a cup of white stock was added to make a sauce, into which was stirred smoothly the yolks of two eggs, two tablespoonfuls of sherry, salt and pepper, one-fourth cup finely chopped mushrooms, and a cup of chopped crab meat. After cooking this three minutes, a teaspoonful of finely chopped parsley was sifted over. The mixture was then cooled and the crab shells, which had been washed and trimmed, were brushed with melted butter, filled with the crab meat and sprinkled with stale bread crumbs that had been mixed with a little melted butter. Then the shells were popped into a hot oven and baked a golden brown, after having scored the tops in three creases with a case knife.

"Fresh pork and new wine kill a man before his time."

BROILED PORK CUTLETS If ever you've lived in the land of "hog and hominy," you won't despise a dish of "fresh po'k" to set before your guests. Ever try this? Cut two pounds of fresh pork loin into flat pieces of a portion each. In a deep dish, make a marinade of a tablespoonful or more of vinegar, a little chopped tarragon, if you're an epicure, a clove of chopped garlic and a chopped green pepper (seeds removed). Lay the pork in this for two hours, then broil and serve on hills of mashed potato. This was used in the South "befo' de wah," and I reckon you-all 'll relish it some cold night when the wind is whistling round the corners.

CREOLE GRILLADES Even a bachelor may tire of a porterhouse occasionally and sigh for a change. Then is the time for him to test the Grillades, which they do this way in New Oleans: Cut a thick steak—tenderloin will do—into pieces about four inches square. Pour a little olive oil over each piece and let stand a few minutes, then broil over hot coals if you have them, otherwise under a fine hot gas flame just enough to sear the outside. Then place in a baking pan, sprinkle with one chopped onion, one green pepper, a tablespoonful of tomato sauce, juice of a lemon and a quarter cupful of oil. Cover closely and when brown, turn. Add a bit of hot water to the gravy, boil up and serve.

HOT BIRDS Suppose you've just seen a Bernard Shaw play; isn't that an excuse for something to follow, a bit out of the ordinary? Well, while the champagne is nicely cooling in its nest of shaved ice, you will let one of your guests read Shaw's "On Going to Church" to the others while you are cutting up three or four pigeons in four pieces each and marinating them in a half cup of olive oil for ten minutes. Drain the oil into the blazer and while "Jeems" is laying the plates—I take it you're not an impecunious bachelor—you are chopping an onion, a clove of garlic, a green pepper and some parsley. Fry in the oil until transparent, then add the pieces of pigeon and sear them all over. This is preliminary. Next get out the nice brown French casserole and put all of this in it together with a can of tomatoes, salt, paprika and cayenne to taste, a tablespoonful of finely minced salt pork, half a cupful of sliced olives, and a can of bouillon or a pint of good stock. Cover tightly and simmer an hour; it takes time, but it's worth the waiting. Five minutes before serving, moisten a tablespoon of browned flour with a little of the gravy, stir in and when it thickens it's ready. Pass with this, grated Parmesan cheese, or, if you're sure they all care for it, sprinkle over the casserole while it's on the fire. It's as red as Shaw's whiskers and as fine as "Candida," while it will disappear almost as quickly as did "Mrs. Warren's Profession."



MEXICAN & CREOLE COOKING

CHAPTER X

"New dishes beget new appetites."

San Francisco was a city of restaurants—the most wonderful restaurants in all America. With the passing of the old city one shudders to think of the fate of Zinkand's, the Techau Tavern with its sweet-voiced Hawaiian singers and sadly beautiful native music, Tait's mammoth underground palace, the Palace of Art with its wonderful collection of paintings, including a Rosa Bonheur, the new and the old "Poodle Dog"—the latter one of the show places of the Coast. Then there was the newly opened Oyster Grotto, where nothing but shellfish, including the delectable California crabs, was served. There was the Italian café of one Coppa on Montgomery Street that had been decorated by the famous San Franciscan artists and where writers, musicians, and painters met to drink Chianti and eat spaghetti, ravioli, and frittura, and through their smoke wreaths admire the wonderfully suggestive frescoes recalling Gelett Burgess and his " goops," Jack London, and other celebrities whose names were lettered upon the border together with those of " Maisie," " Isabel," " Murger," " Verlaine," and other good Bohemians who know how to live—and to die. The restaurants of Chinatown passed by, there was that of one Matias in the Telegraph Hill region which was unique of all eating places in the West. For it was a Mexican restaurant over which Matias, an Austrian, presided proudly, and served his few patrons in the two clean, shabby little rooms that smelled of garlic and were decorated with colored prints all the way from Spain, showing glorious bull fights in every stage from a handsome, lone matador, calmly awaiting the onslaught of Taurus, to the gory finish with rivers of blood; and from without, coming through the open windows, all the clattering tongues of Italian and Greek, Mexican and Portuguese, denizens of the " Barbary Coast."

In the little alcove kitchen in the rear of the first room stood Matias's wife, a handsome, liquid-eyed Mexican woman of thirty, busily cooking the " Albundigos," " Tamales," stirring the " Chili con carne," and rolling the " Enchiladas " for the Señor who sat in the next room drinking of the heavy, puckery Mexican wine.

With the second course of delicious fish, with a sauce even hotter than the soup, Matias brought the register, or guest book, which reminds one of a similar one at the "Cheshire Cheese" in London. Filled with autographs of famous people and drawings by artists and verse by poets and pen pictures by descriptive writers, it was a worthy tome, and interested one for more than an hour's time.

The delicious enchiladas which form a part of every Mexican dinner are simply tortillas or corn cakes rolled over like a German pancake and filled with grated cheese and sliced onion with chili sauce poured over it, and a soupçon of garlic grated on top. It is impossible to make tortillas as they are made in Mexico, as the corn is not made into meal there, but is rubbed between stones into a soft, pulpy mass—but I have eaten some very good ones made by a San Francisco artist in his studio on Russian Hill, made like an ordinary corn griddle cake with a little wheat flour added to prevent brittleness. He fried his onions in a little olive oil, then put a spoonful on each enchilada and grated some cheese over, rolled it deftly, and poured over it the chili sauce, which as everyone knows is made from tomatoes and hot Mexican peppers.

The same artist gave to me some of his choicest Mexican recipes which had been given him in a burst of generosity by Madame Matias. Chili chicken is not the least delectable of these, and is made so-fashion:

CHILI CHICKEN Boil a chicken until tender, let cool, and chop fine. Wash and dry a cup of rice, put it into a pot which contains equal portions of melted lard and butter and fry a few moments, then add chopped tomatoes, onions, salt, and some chili powder, which can be bought at any purveyor's. When this is well blended and the rice has swelled, add the chicken and some of the broth in which it has been boiled.

HOT TAMALE I wonder if any of you have ever eaten a fresh hot tamale, and if you have ever essayed the canned substitutes offered occasionally on buffet cars of the vintage of Armour or the Libby canning factories? There's just the difference between a new-laid egg and a very bad one—with all due respect to the canners, who certainly do their best to turn out the real Mexican article. But a fresh tamale with the corn husks smoking hot can only be prepared properly by a Mexican woman—so I will not attempt to tell you how they are done. They can be had in their perfection in the City of Mexico, and from there on up the coast to Portland, Oregon, where they are very good indeed.

By way of a change, some day when you are having chicken or chili con carne, try with it some genuine

SOPA DE ARROZ Boil some rice rather soft, with a trifle each of chili sauce and onion juice or chopped onion, and eat it with salt, pepper and butter. It will be found a vast improvement over the plain boiled "Carolina head."

CHILI RELLENOS is the most delicious of Mexican dainties—stuffed pepper, to be sure, but savoring little of the ordinary hotel product. To some finely-chopped boiled beef, one-half that amount, each, of chopped raisins and chopped almonds, pecans or walnuts, is added. The pepper pods are prepared by being scraped thin—thinner than usual—and after being stuffed with this mixture, the rellenos are fried in egg batter in smoking lard and served with or without chili sauce, as the fancy dictates. To almost any Mexican cookery a substantial shaking of chili powder is added before the chilis are done.

There may be many lovers of chili peppers who are unable to gratify their taste for the toothsome things. To such people, like the ranchman in his desert of cacti and sage brush, the canned sweet peppers or pimientos put up in oil are a luxury, and an inexpensive one at that, since the cans are but 15 cents in most places, and contain enough of the peppers for three or four meals. A favorite dish prepared with them in a Colorado ranch is called

POTATOES O'BRIEN A half cup of lard is put in the frying pan with some sliced onion and a strip of bacon to give the proper flavor. Then some raw potatoes are sliced and cut across very thin, and three or four pieces of the canned peppers are also cut in tiny pieces. The whole is mixed, and when the lard is smoking hot put in the pan with salt, pepper, and a dash of chili powder, or "sweet chili pepper," as it is labeled. Covered closely with a little hot water poured in after they have begun to get tender, they should cook for ten minutes, and then chopped with a knife and stirred. Care should be taken not to have enough lard to make them soggy. Are they good? Ask Buffalo Bill.

Not the worst salad in the world is made from romaine or lettuce with these same peppers sliced in strips and a French dressing poured over them. Try it and see.

These "pimiento morrones" are delectable additions to almost any salad, and give a dash to a clear soup, while as sandwiches with cream cheese and graham or wheat bread, they make a delightful *bonne bouchée.* While in camp, add a few to the "Mulligan," or transform a plebeian beef stew into a stew *à la Mexicaine* by their use.

PIMIENTO BISQUE Boil six large sweet red peppers until tender. Remove skin and seeds and rub through a colander with a few spoonfuls of the water in which they were boiled. While they are boiling, put a half-cup of rice in a double boiler with one and a half quarts of white stock or an equal quantity of milk. When perfectly soft, rub through a fine sieve and add the pepper pulp, a teaspoonful of onion juice, a teaspoonful of salt, and enough Tabasco sauce to make very hot. Bring to a boil, then remove from the fire and stir in slowly one-half cupful of thick cream into which has been blended the yolks of two eggs. The

Pimientos Morrones or canned peppers may be used if fresh ones are out of season. Have ready some croutons—you can make them by sautéing tiny cubes of bread in olive oil until golden brown—and smack your lips over the hottest and most delicious of Mexican soups.

CODFISH MEXICAN STYLE Put three tablespoonfuls of Sierra Madré oil in the blazer and fry in it for a moment a clove of chopped garlic, then add two cupfuls of raw potatoes which have been peeled and cut in thin slices, until brown. Then add one pound of picked salt codfish—it should have been soaked for several hours previous—one can of strained tomatoes, a *soupçon* of marjoram, a cupful of vinegar, and the pulp of four luscious red peppers—failing the fresh, use Pimiento Morrones—which have been soaked and rubbed through a sieve. Cook slowly for two hours.

KIDNEYS À LA MEXICAINE Suppose that, after this rich soup and appetizing fish, one elects to omit the roast and substitute an *entrée*. Can he find a more tempting morsel than the kidney in Mexican style? At all events, let him give the dish the benefit of the doubt until it's tried. Now for it: Slice three veal kidneys, removing the skin and hard membrane. Have in the blazer two tablespoonfuls of lard, and in this sauté four sliced onions—medium-sized ones—until brown. Then add half a dozen tomatoes sliced thickly, six green peppers from which the seeds have been removed, finely chopped, and four slices of fat bacon. Cook five minutes, then add four raw potatoes that have been peeled and cut in thick slices, salt, and of course as much Tabasco as your guests can stand; and, lastly, the sliced kidneys and just enough water to cover. Stew until the kidneys are tender, then take out with a skimmer all the mixture. Thicken the liquid remaining with the yolks of six hard-boiled eggs rubbed to a paste with a glass of sherry and a teaspoonful of Worcestershire sauce. Add the whites of the eggs chopped, and, if you want it to be extremely local in its flavor, serve some nicely boiled rice with it.

FRIJOLES One must not think of setting this feast before his guests without frijoles. Their cooking takes time—but one is well repaid. A pint of small red Mexican beans will be sufficient. Cover with two quarts of water and boil slowly. Drain them, cover again with cold water and boil, and then again, "three times and out." Then, when the water has boiled nearly away, add two large tablespoonfuls of lard, one large Spanish onion sliced, the inevitable garlic clove, two Chili peppers (don't remove the seeds unless you want the temperature lowered), and five slices of bacon. Simmer slowly on the back of the stove all day, stirring occasionally with a wooden spoon to thicken the gravy. The beans should be partly broken when done. Half an hour before serving, pour the desired quantity into a Mexican earthenware pot, pour over a tablespoonful of Sierra Madré oil, and simmer until needed.

SALADE DE PIMIENTOS MORRONES This shall be the salad. With the heady Mexican wine—be sure you do not drink too much—and the clear strong coffee to come after, you will have a feast that should live in your recollection many a day.

Drain the contents of a small can of red peppers. After drying in a towel, slice in rings, cut fine an equal amount of celery, and mix. Add one teacupful of tiny balls made from MacLaren's Imperial cheese, which should be rolled in fine cracker crumbs. Rub the yolks of two hard-boiled eggs to a paste with the oil drained from the peppers. Rub the salad bowl with garlic and put in the salad, over which pour a good French dressing. Serve on crisp lettuce leaves, and then pat yourself on the back over the success of your dinner. What liqueur? You know!

Nowhere else in America is there a cuisine like that of New Orleans. The delicate blending of the French and Spanish schools with a sublime—it's nothing else—touch of negro cookery gives it a particularly unctuous flavor, to be compared perhaps to the musical Gumbo French spoken by the darkies in the kitchen.

The salient points of this Creole cookery are the artistic manipulation of the onion, which gives to cooking the same suggestion of *diablerie* to be found in the coquettish smile of a pretty woman—nothing more tangible—the uses of roux, and the coffee. One who has tasted New Orleans coffee will give it precedence over Turkish, Dutch, or the *café au lait* of *La Belle France.*

Nowhere have housewives labored more devotedly than in New Orleans, where they have striven for generations to preserve their own peculiar cooking, and in most households one will be served at every meal with at least one dish typical of the Créole cuisine. Among the most famous of these *plats* are a few that will bear trying in the bachelor kitchen. And the first is from no less talented a lady than Dorothy Dix. Men may not altogether approve of her unerring printed judgment of them, but her oysters are sure to be popular with the most critical.

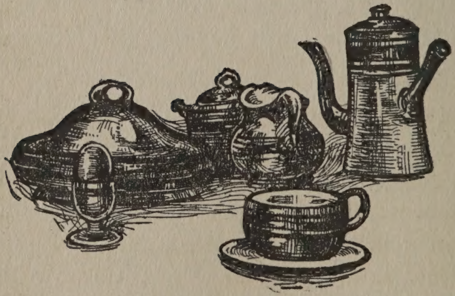
OYSTERS À LA DOROTHY DIX For each person to be served select half a dozen large oysters in the shell and roast them. When done, remove the upper shell, leaving the oyster in the lower, and serve on hot oyster plates. For the accompanying sauce, allow for each individual one heaping teaspoon butter, which should be melted, juice of one-fourth a lemon, a drop of Tabasco, a drop of onion juice, and a pinch of salt, with a sprinkling of chopped parsley thrown in while blending. Pour sizzling hot over the oysters and serve. Some toasted saltines will accompany this, and one's favorite brand of imported beer, or perhaps a bottle of Scotch ale.

Have you eaten Créole bisque? Then of course you will want to make that for your formal dinner, for it is a delight, and will surely be a success if the following rule is carefully followed.

CREOLE BISQUE Half a dozen slices of okra or half a can of canned okra should be used. If fresh, wash and slice. Add half a can of tomatoes, one sliced onion, three whole cloves, a finely-chopped green pepper, half a teaspoonful each of allspice and salt and a tablespoonful of butter. Cover these ingredients with a quart of cold water and place on the fire in an enamel kettle and bring to the boiling point. Add more water, if needed, then strain and set on the back of the stove where it will not boil. In a double boiler heat one pint of milk and thicken with a small teaspoon of corn starch blended with a little cream and let come to a boil. Then pour the prepared soup into a tureen, stir in a pinch of baking soda to prevent curdling, and pour over the cream sauce, stirring all the while. Stir in croutons of toasted bread and serve very hot.

CREAM OF PEA SOUP This is another Créole soup that will find instant favor. Have a can of small French peas, drain and wash carefully. Place in a small saucepan, adding a sprig of fresh mint, a little onion juice, a pinch of sugar, a dash of cayenne, and a generous saltspoonful of salt. Cover with a pint of cold water and cook until the peas will easily mash and press through a sieve. Return to the fire and gradually stir in a half-pint of cream and a small cup of milk, and just before it comes to the boiling point add a tablespoonful of butter blended to a roux with a teaspoonful of flour. Pulled bread should be served with this.

BOUILLABAISSE is another typical Créole dish—but should be made on the Gulf, where the red snapper is just from the water, where the redfish is fresh, and then only can it be known in perfection. Those who live on the Gulf know how to make it—those who do not cannot obtain the ingredients in their perfection, so I will simply say it's delicious.



BACHELOR BONNES BOUCHÉES

CHAPTER XI

> "Every animal but one keeps to one dish."—*The Spectator.*

EVERY bachelor is an epicure—or thinks he is. According to time and season and environment, the single man who has dabbled in cooking at all will tell you that he has "the best thing ever"—then promptly proceeds to "show you," as though you were straight from St. Louis.

Even the New England farmer has his specialties, which are apt, in summer, to include a famous dish of pepper grass, lettuce, and mustard leaves tossed together with salt, pepper, vinegar, and sugar, as a salad course; and from "Reuben" up to the Marquis de Dion, with his succulent snails or "Escargots de Bordeaux," he runs the gamut of edibles. The cowboy on the Western plains will show you how to do a "Mulligan" such as was never seen on the Emerald Isle, and the student just home from Heidelberg will tell you that no German restaurant ever serves sauerkraut with such delicious brown gravy as he learned to make in Germany—not even Tony Faust of St. Louis, who certainly has this continent beaten on the food of the Fatherland. The American Art Student home on his vacation will deftly prepare a Chateaubriand by grilling a thick fillet between two slices of rump steak, which contribute their juices, but are thrown aside while the fillet is being delicately browned over the hot coals before popping on the hot platter.

Among some of these good things collected from bachelors—and some benedicts, too—are a few so choice that they must be mentioned as a part of the stock of the Bachelor's Cupboard. "Tell me what a man eats and I'll tell you what he is" is generally a pretty good rule to follow, but have you ever tried to tell what a man eats by what he is? That is the more difficult psychological problem to solve.

There's David Belasco, for instance. One would imagine that the writer of "Zaza" and "DuBarry" and all the rest would be something of an epicure, and want his dishes highly seasoned. As he affirms, there's many a dish with excellent constituents that fails for lack of skill in combining them, just as many a good play is ruined in the building, though the raw material may be excellent. An artistic proportion should be maintained between ingredients, he says, just as between the characters of a play. His Salmi of Goose is his favorite entrée, and this is how he has it prepared:

SALMI OF GOOSE Cut the remains of a roast goose in small oblong pieces, removing the skin and gristle. Take the bones and scraps and boil them down until the water is reduced to a cup of strong stock. Add to this a carrot, a young turnip, a tomato, an apple, and a stalk of celery, all cut in dice and previously parboiled together for ten minutes. Simmer in the gravy until they will go through a vegetable press, then put the meat in the stock and cook until tender. Thicken the stock with browned flour, put the goose on some slices of toast, and pour the gravy over and surround with the vegetable purée. This is guaranteed to please.

FINNAN HADDIE Henry Miller selected for his gastronomic contribution the plebeian finnan haddie; but, as he says, its transformation makes it nothing short of divine, especially when accompanied by fried green peppers. The actor-manager who prepares them does them in a chafer with no fuss at all. "For finnan haddie," he says, "have the fish thoroughly washed, and after standing in cold water about an hour put in boiling water for five minutes, then wipe dry. Rub butter and lemon juice well into the fiber of the fish, then broil over a clear fire for fifteen minutes; or if the clear fire is not handy, put in the blazer in some butter, with the cover on tight. Serve either with hot butter sauce or tartare sauce—although I incline to the former.

"For the fried green peppers, split them and remove the seeds, then lay in salted ice water. When they feel crisp, wipe them off with a cloth. Melt some butter in the blazer, and when smoking hot fry the peppers in it until tender."

KARTOFFEL KLOESSE De Wolf Hopper does not hesitate to admit that if he were to cook his favorite dishes, they would no longer be favorites. "There are too many good things to eat," he says, "to pick one special dish and label it in preference to others." One of his favorite dishes was served to him in a German restaurant—"Kartoffel-Kloesse"—like American potato dumplings—only different. This is how:

Pare, boil, and mash potatoes and put aside to cool. Take three cups of potatoes, one cup of bread, two well-beaten eggs, beaten separately, pepper, salt, and the inevitable nutmeg to taste, and some chopped parsley which has been heated in butter. The bread should be prepared as for croutons, and crushed after being browned in butter in the oven. The mixture should be very stiff, then molded into small balls and dropped into salted water which boils very fast. The water should be kept boiling for fifteen minutes, when the "Kloesse" should be puffed about twice the original size and done through to the center. These will make anyone think himself transported to "Happyland."

Kyrle Bellew paraphrases the old maxim, and says, "When in France, eat what the Frenchmen eat"—and goes one better by adapting his tastes to the cookery of the country in which he happens to be eating at the moment. He admits, however, preferences for Hungarian Goulash, as served in Buda Pesth, and a Spanish Omelette from a Madrid cuisine.

THE GOULASH may be easily prepared, and the ranchman may find it a delightful change from his Irish stew. A pound of beef is cut into little squares and stewed gently an hour, without coming to the boiling point, when the "first dose of paprika" is put in. Also, two carrots and two onions cut in dice. Then more paprika. Half an hour before the meat is done add two potatoes and celery stalks cut fine—and more paprika. When all is tender, serve on a hot platter, with the vegetables surrounding the meat.

THE OMELETTE ESPAÑOL is built as follows: from a tablespoonful of butter and a tablespoonful or brown flour braided in a frying-pan or blazer, make a sauce by stirring in a cup of canned tomato, half a cup of thinly-sliced mushrooms, and half a cup of chopped ham. Season with red pepper, onion juice, and salt. After simmering about ten minutes, stir in four beaten eggs, stirring carefully as it thickens, and when the eggs are set, serve on buttered toast.

SHAVIAN RABBIT Arnold Daly likes to experiment with the chafing-dish, but admits that he never dares to avail himself of poetic license, and always adheres strictly to the letter of the recipe, for he doesn't dare depend upon his own judgment. That he reserves for histrionic effects in "Candida," or "How He Lied to Her Husband." "My favorite recipe for a hot bite after the performance," he says, "is to mix three tablespoonfuls of grated cheese, one tablespoonful of butter, and some onion finely chopped and sifted on, a sprinkle of salt and paprika, and the whole popped into the chafing-dish and stirred until the cheese is melted. Then I pour in six eggs and stir until they are cooked, blending carefully with the other mixture. This, served on toast, makes an after-theater dish which has won me the envy of some of my fairest friends and a good many nuisances among the fellows, for somehow actors never seem to have enough of anything."

CRAB MEAT AND MUSHROOMS Robert Edeson shines equally as a football artist and a concoctor of chafing-dish dainties, among which none perhaps is more acceptable than crab meat and mushrooms in the manner he prepares them. He says: "Take two cups of crab meat cut in dice and half a can of mushrooms, also cut up in the same size. Braid together a heaping tablespoonful of flour and two tablespoonfuls of butter stirred until smooth; then mix the crab meat and mushrooms together, season with paprika, salt, and a *soupçon* of onion juice. Turn into the hot sauce and cook three minutes, then remove from the flame. Add quickly three tablespoonfuls of cream, heated with a pinch of soda, set over the flame a moment, add a glass of sherry, and serve hot.

DAVID HARUM POT ROAST Hungry men who want something more substantial, just wake up and take notice while William H. Crane tells how to do a David Harum Pot Roast: "Lay a round of beef in a deep pot. Add a cup of boiling water and two slices of onion, cover closely, and for every pound of meat cook ten minutes. Then transfer to a dripping-pan, rub with butter, dredge with flour, and brown in a hot oven. Strain and cool the gravy left in the pot, and, after removing the fat, put in a saucepan seasoned with salt, pepper, and a little kitchen bouquet. Thicken with a *roux* of browned flour and butter, boil up once, and serve poured around the meat. It's not a bad idea to put some potatoes that have been peeled all over around the meat and let them cook in the oven. A little good salad, plenty of fresh horseradish, and something cold to drink, make this an ideal feast for the jaded palate that turns at truffles and mocks at mushrooms."

SCRAMBLED EGGS AND CHEESE Raymond Hitchcock transforms himself in the twinkling of an eye from a "Yankee Consul" into a *maître d'hôtel,* and his scrambled eggs and cheese deserve a place in the galaxy of stars recipes. He breaks three eggs and slips them into the blazer, beats them with a generous lump of butter and two tablespoonfuls of grated cheese, with salt and pepper to taste. It cooks five minutes over a brisk flame, and when just the right thickness is poured in a deep hot dish over some fried toast, and in three minutes—only the dish is left.

POMMES CASTELLANE It is possible that Counte Boni de Castellane invented the potato which bears his name; if he did, he ought to have proper credit, for it is a mouthful that is certainly deserving of more than mild praise. It is a potato baked in its jacket—and should be a sizeable one. Then, when it is done, its center is cut out until it is something of a shell, but with some good, plain potato still clinging to the inside. Into it there is stuffed a "farcé" of crayfish, the mashed yolks and chopped whites of hard-boiled eggs, with plenty of good cream and seasoning. Then the hole is closed with a piece of the skin, the potato is put back into the oven to heat—then served *"en surprise."* Imagine the immaculate Count, if you can, preparing this legume. More likely Paillard or Fréderick gave it its *cachet* by honoring him with its naming. Count Boni is indeed an epicure of the younger French school, which includes Marcel Fouquier, the Duc de Morny, Santos-Dumont, and, if you please, our own James Hazen Hyde, who has nothing less than a "poached peach *à la* James Hazen Hyde" named for him at Durand's in Paris. The peach is poached like an egg—and then has kirsch poured over it and ignited. This completes its cooking, and the burnt kirsch really makes a most delicious sauce.

QUAILS À LA MARQUIS DE MASSA

The Marquis de Massa really does invent dishes. Recently he gave to the world a delicious morsel in a piquant dish of quails that he has wished to bear the name of a Capus. The quails are "poached" in a saucepan, which means "completely cooked at slow ebullition," together with a good quantity of Muscatel grapes that are yet green. When nearly done a finishing touch is added in a Madeira wine—only a little, remember—but ah! what fascination!

There is a "school" of latter-day epicures in Paris to which the great chefs cater, and the result is in "Lobster Alexander," the "John Osy Zegwoart veal," "Poulet *à la* Dr. Pendergast," the fish vol-au-vent Stanhope, and Lowther, Rathbone, Tuck, J. W. Mackey, and General Williams eggs—all named by one Frederick, the only impressionist chef in Paris, whose specialties are sky-blue sauces, purple stuffings, and nile-green potages—and the naming of his culinary masterpieces after favorite customers—the rich Parisian wine merchants from Bercy, and the Americans.

SAMBAYON À LA MILANAISE

Although sweets have not a large place on bachelor menus, there is one—a Milanaise delicacy which raises the entire meal from the dead level of the usual Italian *table d'hôte,* and, as prepared by Caruso and Sgbrilia and other Italians with silver voices, enraptures the eater quite as much as those mellow high notes. Just try a "zabajone *à la* Milanaise," and fancy eating it while Enrico sings an impassioned love song from "Il Trovatore" or "Carmen"! But of course the two don't go together, so the average person will have to sample either by itself. Take for six persons five yolks of eggs and beat them with a Dover egg beater until they are thick, adding for each egg one and one-half teaspoonfuls of powdered sugar. Cook this in a double boiler, beating constantly, until the mixture is light and fluffy. Then add drop by drop one half egg-shell full of Marsala wine for each two eggs. Serve at once in cups or punch glasses. Care should be taken not to cook this until it curdles, or to put in too much wine. It should be of the consistency of whipped cream.

NORWEGIAN BUTTERED EGGS

Superintending the building of an irrigation ditch in the Big Horn Basin of Wyoming has been a young Norwegian civil engineer, one O. J. Midthun by name, and "Mid" for short. "Mid" is an epicure of the deepest dye, and patrons of the hotel Irma at Cody will not forget the sanguinary struggle between the clerk and the chef—and all because "Mid" inaugurated the custom of cognac with coffee after dinner in Buffalo Bill's big hotel. But this is digressing, for I was about to give "Mid's" recipe for buttered eggs as served in his Norwegian home at high tea, but which may be served as a luncheon dish or a snack after the play. Four new-laid eggs are required, and two ounces of butter, a small onion, and chopped parsley. The eggs, well beaten, are poured into the blazer, in which the butter has been melting, together with chopped onion and the parsley, salt, and pepper. Keep stirring one way until the mixture is thick, and serve hot—and there you have the favorite *bonne bouchée* from Christiania.

SAUSAGES AND CELERY When Prince Henry was *fêted* in New York nothing pleased him more than a breakfast dish of sausages and celery which was served him. His Prussian palate was tickled so delightfully by this dainty that it is doubtless still being served him on his Highness's royal yacht. To do them, prick as many small sausages as you think the appetites of your party demand. This prevents them from bursting. Put in the blazer and cover with a quarter-cup of boiling water, and cook until all the water is evaporated. Uncover and brown, adding a little butter, or better still, some bacon fat. Two or three minutes before they are done add two tablespoonfuls of chopped celery and cook just long enough to be tender, but not enough to lose the fresh celery taste. Serve either on slices of brown bread or toast.

A SUBLIME SANDWICH Out in the Canadian Rockies, not many miles from Banff the Beautiful, there is a member of the Northwestern Mounted Police force, the scion of a titled English family, with a house in Belgravia and a superb estate in Cumberland, who loves the free, wild life of the hills in the new country, and lives it in preference to the hothouse existence of the London Club and the functions of Park Lane. No, I won't tell his name, but many a delicious morsel is concocted after his day's ride is over; and after a plunge in the hot springs and a gallop home to his shanty with his "bunkie," a handsome six-footer from Sheffield, he has his dish of tea, and with it a sublime sandwich of his own particular variety, which his sister serves on her house-boat at Henley or during the shooting season at their Scottish castle. Work as much brown sugar as is needed into a bowl of butter until the butter has absorbed all that is possible, then flavor with old Jamaica rum and nutmeg until it has the desired "bouquet." Spread on thin slices of whole wheat bread which have been thinly buttered, and make into triangular sandwiches. This, with a cup of smoking-hot Ceylon tea, would reconcile a man to even the "pink" variety of afternoon teas, especially if he is allowed a dash of the rum in his teacup.

SALADE À LA DUMAS Salad is the one thing on the menu that should be considered a penal offence if improperly served. This salad was devised by Alexandre Dumas, and it has become famous throughout two continents: "Put in a salad bowl the yolk of a hard-boiled egg; add a tablespoonful of oil and make a paste of it; then add a few stalks of chervil chopped fine, a teaspoonful each of anchovy and tunny paste, a *soupçon* of French mustard, a small pickled cucumber chopped fine, and a little soy. Mix the whole well with two tablespoonfuls of white wine vinegar, then add two or three cold potatoes sliced, a few slices of beet, some of celeriac and rampion, salt and pepper—the Hungarian variety—to taste; toss gently with a wooden spoon and fork for twenty minutes; then serve.

SAUCE À LA ITALIENNE is a savory addition to a salad. To make it, chop one or two anchovies quite fine and rub smoothly in one teaspoonful made mustard and a tablespoonful of oil; then add by degrees three more tablespoonfuls of oil, one of garlic vinegar, and one of good wine vinegar; stir until smooth and creamy and serve in a bowl, to add separately to the salad at table.

D'Albignac of Limousin, who was a favorite in London through his skill in mixing salads, made a great fortune there through his matchless art. This is his

SAUCE MAITRE D'HÔTEL Melt half a pound of butter; strain into it the juice of one lemon, and add salt, pepper, cayenne, and parsley to suit the taste.

SAUCE TATARE Put into a dish the yolks of two eggs, a teaspoonful of vinegar, and a little salt. Mix this quickly into a cream, then add a teaspoonful of mixed mustard, cayenne, and a pinch of parsley. Two spoonfuls of oil should now be added, drop by drop.

SAUCE ROBERT for chops and cutlets. Cut two onions in small pieces, fry light brown in butter, dredge a little flour in the pan, and add a teaspoonful of vinegar and a little salt and pepper. Let boil up, and after stirring half an hour mix in a teaspoonful of mustard and one of anchovy. Stir for a few moments before pouring over the chops.

SAUCE FINANCIÈRE A pint of rich stock, an ounce of brown thickening, one glass of Madeira, one glass of mushroom ketchup, a pinch of cayenne, and a piece of glaze. Boil the stock well up with the thickening, then add other condiments. Simmer fifteen minutes and add the glaze, straining for use.

MOCK VENISON is a famous dish, and when the real thing is "out of season," a man can generally succeed in convincing his friends that he is dodging the game warden if he follows this recipe well: Into the blazer put a heaping teaspoonful of butter and work with a spoon until it creams and foams. Then cut in some thick, rare slices from a well-hung leg of mutton, turn in the hot butter once or twice, season with cayenne, two tablespoonfuls of currant jelly, a gill of old port, and simmer a few minutes longer. There is nothing better to serve with this than crisp lettuce hearts and plain French dressing.

KIDNEYS AND MUSHROOMS How would kidneys and mushrooms go with a bottle of Dog's Head for a little snack after the play? Have ready six lamb's kidneys, halved and skinned. Half a can of French button mushrooms will also be needed. Put a tablespoonful of butter into the blazer and brown a minced onion in it, then stir in a tablespoonful of flour and add half a can of bouillon, stirring carefully and not forgetting to add a bay leaf. Next goes in a spoonful of kitchen bouquet to give it that brown richness, some salt and cayenne, and a bit of chile pepper. Throw in the kidneys and mushrooms, and when they have heated thoroughly, and the edges of the kidneys are deliciously curled—eat them.

A COMMODORE GERRY "CRAB" is a good accompaniment if the palate craves cheese with the ale. Mash up a generous slice of soft, ripe cheese with vinegar, mustard, salt, and pepper until smooth paste and spread on toasted crackers of the saltine variety. It has the genuine crab flavor, and is an ornament to the Commodore, in truth.

EGGS À LA MESSINA This is the *chef d'œuvre* of a Marchese who does not disdain to roll back his immaculate cuffs and go into the kitchen—for who else could he entrust with his famous *bonnes bouchées?* The recipe has been handed down in the house of this Sicilian nobleman for no one dares say how many generations. Boil six eggs until hard, then remove the shells. Roll them in flour, then in a beaten egg to which has been added one-half teaspoonful of oil and the same of vinegar, a few drops of onion juice, a dash of grated nutmeg, salt and pepper, and chopped parsley. When quite well covered, roll again in vermicelli broken into fine bits, and put in the frying basket and plunge in deep lard, frying until golden brown. Arrange on a deep platter and pour over them the following sauce: Put in the blazer a tablespoonful of butter and braid into it a tablespoonful of flour, which should gently brown. Add one-half cupful of Italian white wine and a half-can of bouillon, salt, and cayenne. After boiling about fifteen minutes add a teaspoonful each of chopped chives, parsley, a few stoned olives, and as many mushrooms as you think it will stand. Bring to a boil and serve piping hot with Chianti, or, better still, Brachetto Spumanti or Lachrima Christi.

CONCERNING CONDIMENTS

CHAPTER XII

> **"Good living is due to that action of the judgment by which things that please our taste are preferable to all others."—Savarin.**

In the Bachelor's Cupboard there are many condiments. The epicure has so cultivated his taste that he can tell in the twinkling of an eye just what ones are used in the preparation of a dish, just what it lacks, or, perchance, if there be too much of one seasoning.

By his knowledge and appreciation of condiments is the epicure recognized; insipidity of taste goes with lack of character, and the greatest of dullards satisfies himself with the simplest of foods. To be an epicure does not necessarily mean that a man must be possessed of means; for, as Savarin tells us, " the pleasures of the table are common to all ranks and ages, to all countries and times;

they not only harmonize with other pleasures, but remain to console us for their loss." The discovery of a new dish, he says, does more than the discovery of a planet for the happiness of the human race.

The true epicure has an intuitive knowledge of taste. He can tell immediately as the cover is lifted from a dish, by the aroma, just what the seasonings are. And his knowledge of the condiments of all nations is positively uncanny, and suggests more than one reincarnation. An authority on curries, a disserter on culinary arts of the time of Confucius and Pliny, he can tell of the last feast served in Pompeii and what Nero last drank and how Napoleon fared at St. Helena. He can recite a list of the dishes at a feast of Lucullus, and tell precisely how many ortolans were sacrificed for it, the age of a ripe oilve, and the vintage of a claret, by its bouquet. The derivation of each seasoning and the country of its discovery are as simple to him as the rule of three; and there is to him the same delight in dissecting a dish and in reminiscing on its origin as there is to the Egyptologist in deciphering some graven stone found in a long-closed tomb.

The bachelor who is or expects to be an epicure may begin with a few simple facts about condiments, and from this knowledge cull an appreciation for things epicurean that will enable him to become a self-taught Sybarite of the deepest dye. The *bourgeoisie* of France teach us that it is not the quality of the meat, but its seasoning, that gives it that perfection we recognize. A five-penny soup bone may attain by judicious seasoning at the hand of the French *femme de cuisine* the dignity of a *plat* at the Café Royale.

In stocking the cupboard, then, do not forget the value that lies in the condiments, for without them no dish is palatable. The simplest of them all, the plebeian salt, is the most necessary, and without it the finest feast would be impossible.

Pepper is another essential, and the varieties that should be included are black pepper and white pepper, each obtained from a plant both wild and cultivated, growing in India. Cayenne pepper is the sharpest variety, and the sweet chile pepper of New Orleans and Mexican cities, which is much milder, is also desirable. The pimientos belong to the pepper family, and no one should fail to include in his condiment cupboard a few cans of the Pimientos Morrones, or sweet peppers put up in oil. Chile pepper occupies the same place in Créole cookery that curry powder holds in that of India and Ceylon. Paprika is the national seasoning of Hungary, and is perhaps a shade stronger than the chile pepper, and vastly better for use in dishes containing cheese. Here is a fact that should be remembered: It is said by a famous physician that if a person eats every day a little red pepper with his food, he will never become a paralytic. But by the same token, there is danger in eating too much, as one's stomach may easily become burned by it.

Concerning Condiments

When Louis XV. at the request of Madame Du Barry conferred the order of "*cordon bleu*" upon the cook in recognition of her perfect cooking, he was quite overcome at the perfection of each dish and its seasoning. The French as a race are past masters at the art of seasoning food, and devote the same attention to these culinary masterpieces that a poet or painter does to his art. A list of condiments and their uses may aid the bachelor in preparing his feasts, and from it he may select whatever suits the individual taste.

ANCHOVY ESSENCE A British firm practically controls the world's market in the manufacture of anchovy essence, which is made from a little sea fish caught in the Mediterranean. It can be bought for use as *hors d'œuvres* in little kegs or in bottles as packed in Italy. The essence is used in flavoring fish sauces, and the anchovy paste or anchovy butter which comes in small jars is used spread upon *canapés* and on hot toast, while it is used in England in sandwiches served at afternoon tea. Anchovy eggs are appetizers made from hard-boiled eggs, the yolks mashed with anchovy paste and returned to the cavities.

AROMATIC SALT is a fine salt having mixed with it for ready use pepper, mace, bay leaf, rosemary, sage, thyme, celery seed, and perhaps other ingredients. It saves time and trouble in mixing the various seasonings necessary for soups, etc.

Concerning Condiments

BÉARNAISE SAUCE A Swiss sauce named from King Henry, "The Béarnaise," in his Swiss home. A popular sauce for serving with beefsteaks and fillet of beef.

CAPERS Pickled green berries from a shrub, an old-time relish to eat with mutton. Caper sauce is made from butter sauce mixed with capers and the caper vinegar. Capers are used as well in certain salads. The pods of the nasturtium flower are often used as a substitute.

CAVIARE is a relish beloved of gourmands the world over. In Berlin a favorite supper dish, served with cayenne and lemon, bread and butter. In London, as a sandwich, and in America commonly served as "*canapés à la Russe.*" It is the salted and smoked roe of the sturgeon, and generally branded as Russian, although it is coming to be made in this country to some extent.

CELERY SALT is ground celery seeds added to common salt, and a very necessary adjunct to the bachelor's cupboard.

CHILI COLORADO SAUCE is made from Mexican sweet peppers, finely minced in vinegar pickle. Can be bought in bottles and excellent for oysters or cold meats.

CHILI SAUCE is a sauce or relish made from tomatoes, green peppers, and spices. A favorite sauce for cold meats in America.

CHOW CHOW is made from mixed pickles thickened with scalded mustard.

CHUTNEY is an East Indian sweet pickle, similar to Bengal Chutney. One may also buy mango chutney, a characteristic Singhalese condiment, particularly good with curry.

CURRY POWDER is a yellow powder of which the principal ingredient is turmeric, a species of ginger. When one speaks of Ceylon and of India, his thoughts naturally revert to curries, which are served there in such delicious variety. Many of the London clubs having their culinary specialties, notably the Oriental in Hanover Square, where curried prawns are served at their best; the Garrick, and the little grill over Toole's Theater, where the curries are flavored with tamarinds. Every bachelor *ménage* should be supplied with curry, and the making of the various kinds will give the cook a wide knowledge of dry curry, Singhalese curry, and so on through a long list.

ESTRAGON AND TARRAGON are the same—a garden herb used for flavoring vinegar. Tarragon vinegar is a necessary ingredient in the making of special salads and sauces.

FINE HERBS may be purchased already mixed in tins, and poultry seasoning, which is practically the same, is excellent for stuffing, the Bell's Poultry Seasoning being the best known variety.

FINANCIÉRE GARNISH consists of brown sauce with sherry, cocks' combs, livers, pieces of sweetbreads, etc.

FRENCH DRESSING is an indefinite name for a variety of salad dressings, but commonly made from salt, pepper, oil, and vinegar, with perhaps a bit of red wine to color it.

GARLIC is a member of the onion family, and delicious, if used with great care. Italian and Spanish cooks are masters in the art of using it, and a "clove of garlic" is simply one of the divisions of the bulb, not a head of garlic. It should be in every *ménage,* if for nothing but to rub a salad bowl, which imparts a delicious flavor to the salad.

HARVEY'S SAUCE is an English relish.

HORSERADISH is the root of a plant bottled in vinegar. German horseradish sauce is grated horseradish boiled either in gravy or water, to which yolks beaten up in cream and vinegar are added, but not allowed to boil. English horseradish sauce is simply the root grated into vinegar, preferably Tarragon vinegar. Horseradish mustard is an excellent condiment for cold beef, and horseradish butter is made from grated horseradish, lemon juice, and butter kneaded together for a beefsteak sauce, and served at the famous Beefsteak Club in London.

MACÉDOINE VEGETABLES A French product used for soups, salads, and garnishing planked steaks. They come in glass, with carrots, turnips, string beans, peas, and green beans, a delightful *mélange* of color, and delicious when served with a plain French dressing as a salad.

MANGO PICKLES are stuffed young melons or cucumbers, and an admirable relish with cold cuts.

MAYONNAISE is an uncooked salad dressing made from oil and the yolks of eggs, mustard, lemon juice or vinegar, and salt.

MINT SAUCE is chopped green mint, vinegar, and sugar, mixed and served cold with lamb or mutton. Also served in America with hot roast lamb, but never in England.

MUSHROOMS tinned, are a necessity for use in many *entrées,* or cooked in the chafing-dish by themselves. Cepes are large mushrooms preserved in oil, and mushroom catsup is a delicious relish. Mushrooms dried, can be bought at Italian groceries and are better as to flavor than the tinned variety, when used for sauces and garnishes for steaks.

MUSTARD is one of the essentials, like salt, in every cupboard. Epicures in Shakespeare's time ate mustard with pancakes. Several varieties of mixed mustards may be bought in glass, notably the German mustard and English mustard. Mustard mixed in warm water is a valuable emetic in case of poisoning, and mustard plasters and hot mustard-water foot-baths make this condiment an especially valuable one.

NOODLES, NOUILLES AND NUDELN are respectively the American, French, and German names for a yellow paste similar to macaroni, but containing the yolks of eggs. Delicious as cooked like macaroni, and much used also in clear soups.

OIL is one of the most important of condiments, and used by the Latin races in their cookery in preference to butter. Olive oil is obtained by crushing and pressing the olives in sacks, after which it is subjected to a refining process. A vast quantity is produced annually in France, Italy, and Spain, and in California it is coming to be one of the staple products. There are many varieties, but in Italian oil the Lucca is considered the best, and can best be had from Italian grocers in bulk. Most epicures, however, prefer what is said to be the finest oil made, the French "Veuve Chaffard," which has a slight greenish tinge, and is carefully bottled.

The two distinct schools of cookery in France are the "*langue d'Oil,*" which is distinct from the "*langue d'Oc.*" In the Northern *cuisines* and in Paris butter is the principal vehicle, but in the sunny Rivièra and the Midi oil is the chief assimilator. French authorities hold that the "*cuisine au beurre*" is more conducive to digestion than the "*cuisine à l'huile.*" A thoroughly educated palate may soon learn to distinguish the French oil from the Italian.

OLIVES are the most popular of *hors d'œuvres* in this country and in Europe. There are many varieties, the best the Spanish Queen olives of mammoth size; then the Sicilian olives, the ripe olives of California, and olives stuffed with red peppers and anchovies, as well as pickled olives. No well-regulated cupboard should be without them.

OSCAR'S SAUCE is the *chef d'œuvre* of Oscar of the Waldorf-Astoria.

PARMESAN CHEESE is an Italian cheese which comes grated in bottles, and an indispensable accompaniment to most Italian dishes, such as macaroni, spaghetti, ravioli, onion soup, and all soups made from Italian pastes.

PIMIENTO is allspice.

PIMIENTO MORRONES are canned sweet peppers.

SAGE is the best herb flavoring for pork, sausage, goose, and tame duck. Can be bought in pressed packages or ground in tins.

SAVORY is another soup herb that comes in two varieties—summer and winter savory. Better bought green from the green-grocer than in the powdered state.

SOY is a bottled sauce of high flavor, imported from China and India.

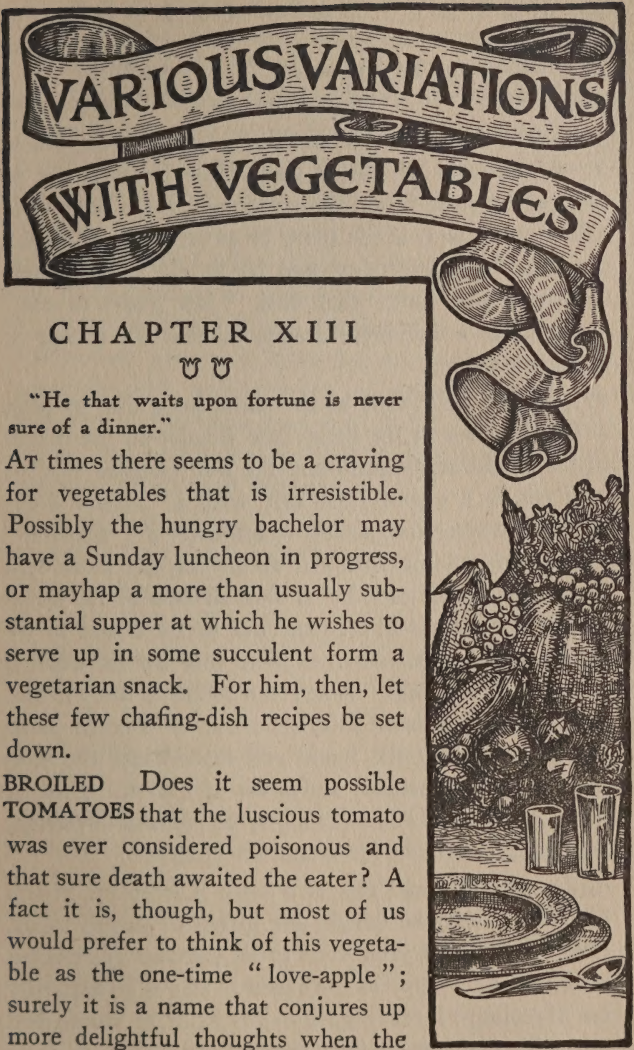
TABASCO SAUCE is the "hottest" sauce known. Indispensable.

TRUFFLES A fungus growing underground, and esteemed as a great luxury in Europe. Principally used in game *patés,* boned capon, and other made dishes, the Perigord variety being the most choice.

TARTARE SAUCE is mayonnaise mixed with chopped onion and parsley and served with fish. Olives and pickles are also added, when desired.

VINEGAR is best bought bottled, unless one is sure of getting the finest cider or maple-sugar vinegar made by New England farmers. White-wine vinegar is also delicious for salads, and this, with the common variety, a bottle of Tarragon vinegar, and a small jug containing vinegar into which the dregs may be emptied from wine bottles and kept for French dressing, should be found in every *cuisine.* Many condiments may be dispensed with, but oil, vinegar, salt, pepper, and mustard are the essentials with which a man of moderate means may get on nicely in the preparation of simple repasts.

WORCESTERSHIRE SAUCE is an English relish of world-wide fame. Essential for a Welsh rabbit and has a variety of uses.



VARIOUS VARIATIONS WITH VEGETABLES

CHAPTER XIII

"He that waits upon fortune is never sure of a dinner."

At times there seems to be a craving for vegetables that is irresistible. Possibly the hungry bachelor may have a Sunday luncheon in progress, or mayhap a more than usually substantial supper at which he wishes to serve up in some succulent form a vegetarian snack. For him, then, let these few chafing-dish recipes be set down.

BROILED TOMATOES Does it seem possible that the luscious tomato was ever considered poisonous and that sure death awaited the eater? A fact it is, though, but most of us would prefer to think of this vegetable as the one-time "love-apple"; surely it is a name that conjures up more delightful thoughts when the juicy red tomatoes are broiling. Put in the blazer a tablespoonful of butter, and while it melts cut in thick slices some large ripe tomatoes. Dust them with salt, pepper, and, if the tooth be sweet, a bit of sugar; then dip in cracker dust and lay in the blazer, turning frequently until they look "just right to eat." They make a delightful accompaniment for a chop or a deviled kidney.

PEAS À LA BOUDET This shall be the name for a dish of peas, for at the little Café Boudet on the corner of the Boulevard Raspail and the Rue Léopold Robèrt, in Paris, is a quaint little café with a "*cuisine bourgeoise*," where the jovial "*cuisinière des legumes*" kindly favored me with her recipe for the most delicious peas I ever tasted. A slice or two of fat bacon or salt pork is cut in dice and put in the blazer to fry gently, and a small onion is sliced into the fat when it is hot and sizzling. When the onion is brown and tender and the bacon is crisp, a can of French *petits pois* is drained of the liquid and turned into the mixture, with salt, pepper, and a bit of butter. Two or three spoonfuls of thin cream may be added *à discrétion*, and this is a dish fit for Napoleon himself.

CREAMED MUSHROOMS A small can of French mushrooms, which may be bought for fifteen or twenty cents, makes from four to six portions of creamed mushrooms. Happy be the bachelor who is an authority on Mycology; he may go into the fields or woods and select his own mushrooms, buttons, puff-balls, or fairy rings, and prepare them as best suits him. But "in de vinter time," when the market price of fresh mushrooms puts them beyond the pale, the canned ones may be substituted with good result. Into the blazer put a tablespoonful of butter and stir into it a tablespoonful (level) of flour; when this has blended, stir into it a cup of thin cream, or even a cup of milk, if you desire to be economical. When this has heated, turn in the mushrooms, and serve when hot on slices of toast that are crisp and well-buttered. Creamed potatoes are prepared in the same way, substituting for the mushrooms cold boiled potatoes cut in dice and perhaps a suspicion of chopped parsley.

POMMES SAUTÉ The Latin races are famous for their prolific use of olive oil; and truly, it imparts a delicacy that makes even fried food palatable—if one likes oil. It's said to be an acquired taste, and many people are unable ever to like it; but as this book is supposed to cater to epicures, and to be an epicure one must like olive oil. I'll tell you how sauté potatoes are done as they do them in a queer little restaurant in the Rue de la Grande Chaumière, in Paris. The Russian exile who keeps it is anarchistic in his conversation, but his sauté potatoes will cover a multitude of anarchistic tendencies. Slice very thin raw potatoes that have been peeled and laid in very cold water for a few minutes. Have in the blazer a liberal quantity of fresh *huile d'olives,* the "Veuve Chaffard" variety, and after it is smoking hot, dry the potatoes in a towel and put in the oil, with salt and pepper. Sauté gently with a fork every now and then until quite done.

HASHED BROWN POTATOES Shall these accompany the grilled steak? Put then in the blazer two tablespoonfuls of butter and one of flour, salt and pepper. Mix well and turn in sufficient cold boiled potatoes chopped fine for the meal. Stir the potato until it is thoroughly heated through, then allow it to cook without stirring until it is a golden brown. Turn out in a hot dish, brown side up. Oil may be used instead of butter, and gives it a delicate flavor.

"Many dig their graves with their teeth,"

said Ben Franklin; but what a glorious way to dig them! If eating and drinking were taken from us, life wouldn't be worth the living, and there are more who die from insufficient food than from good living. Good livers who take the proper amount of exercise are rarely troubled with gout and the kindred ills the flesh of the gourmet is heir to. Then ho! for the next delicacy, which shall be a hitherto-unnamed dish of my own invention. I call it

MACÉDOINE CHAUD Into the blazer put two generous tablespoonfuls of butter or oil, and then a can of the delicious French vegetables that come in such tempting form—or a glass of them, if this be preferred. There will be succulent French beans, *petits pois,* and tiny cubes of carrots, turnips, mayhap a bit of parsnip or salsify, and with all this you may like a suspicion of onion, which may be had by gently stirring in the melted butter for a moment two or three slices of onion, which are afterward removed. When the vegetables are hot, they are good enough to eat with almost anything; but if there is cream handy, a spoonful or two stirred through the vegetables is certainly an improvement. It has a very Frenchy bouquet, this dish, and suggests one of Verlaine's spring poems. Try it.

BRUSSELS SPROUTS Suppose you are entertaining an Englishman and want to give him something "homey." If you are perchance deviling slices of rare roast beef in one chafer, then give him some Brussels sprouts in the other, and he will beam upon you in truth. For Brussels sprouts are to Johnny Bull what rice is to a Chinaman. Wash a quart of sprouts and take off any decayed leaves, then boil until tender in salted water. They cook very quickly. Take out and drain, then melt some good butter in the blazer and sauté the sprouts lightly in the pan, dusting lightly with salt and pepper. And no matter how hot your "devil," don't neglect to have English mustard handy for your Briton.

SPAGHETTI This may properly come under the head of vegetables, and do you know that it can be deliciously cooked in a chafing-dish? Have boiling in the hot-water pan some salted water, and take as much spaghetti as required, a few sticks at a time, and gently slide into the boiling water without breaking. The secret of good spaghetti is in not overcooking it, as Joe of the Café Angelo in Boston's Little Italy told me;

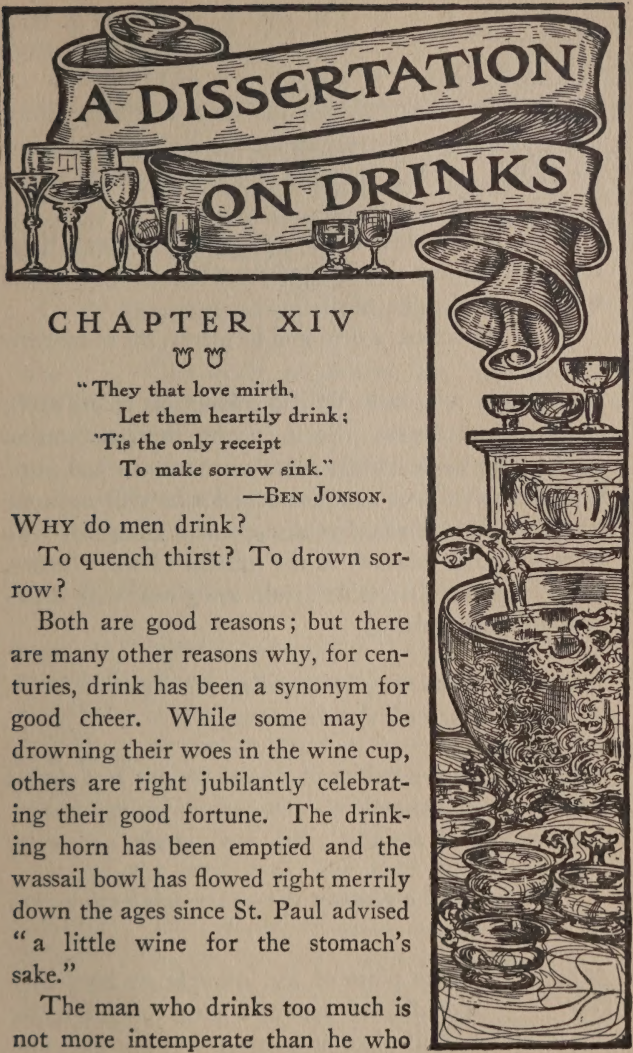
and he knows. When it is done, which will be in about fifteen or twenty minutes, drain and put in the blazer some butter—two tablespoonfuls. Into this work a little flour, and, if you want spaghetti with cream, put in a cup of milk and salt and pepper to taste, and when it is smooth and thick, add the spaghetti. Pass grated Parmesan cheese with it when served. If, however, you want it in true Italian fashion, put in a cup of strained tomato juice instead of the milk, and either some button mushrooms cut in slices or some of the dried mushrooms that can be bought at any Italian grocery and soaked out in cold water. A little grated cheese may be stirred in, but it should be passed as well. Lastly, add the spaghetti. If you have any pieces of cold ham, cut fine and add them. They give a delicious flavor.

ASPARAGUS Shall it be canned asparagus tips or asparagus on toast? Either is an excellent chafing-dish dainty that is improved vastly by a cup of thin cream in the cooking. Have the asparagus heated, with possibly a little melted butter poured over the stalks or tips if you like it—and who doesn't? Then in your blazer put the aforesaid cup of cream and season it with salt and pepper and a slight *soupçon* of chili pepper. Have ready some triangular slices of toast, and when this sauce is hot, dip each slice of toast in it quickly with a fork, and put on a hot plate. Lay on the toast some of the asparagus, and when all the plates are filled pour over each some of the hot cream sauce.

Variations *with* Vegetables

ASPARAGUS FROID In Pliny's time, when asparagus grew wild, it may not have been considered as great a delicacy as now; and one does not learn of the variations of serving that it was treated to then; but now, in the high places where one is miles from a little neck or an oyster, this is a substitute that may well begin a dinner—it's especially inviting after a lone-tree cocktail. Have some boiled asparagus tips nicely cooled and served on shaved ice with a dressing of lemon juice, horseradish, salt, and pepper; and don't forget to pass the Tabasco. You'll be surprised at the appeal this tidbit makes to you.

CUCUMBERS SAUTÉ Don't tell me that you never fried cucumbers; if you haven't, it's quite time you learned. Put in the blazer a tablespoonful of butter, and slice your cucumbers, nicely peeled, into quarter-inch slices; dip in beaten egg, then in cracker crumbs, and fry in that same butter a delicate brown. Serve with broiled chicken, or any game—even with that mock-venison which I've already told how to do in the chafing-dish. It's a welcome change from cucumbers with French dressing, and not at all indigestible, though some may say so.



A DISSERTATION ON DRINKS

CHAPTER XIV

> “They that love mirth,
> Let them heartily drink;
> ’Tis the only receipt
> To make sorrow sink.”
> —Ben Jonson.

Why do men drink?

To quench thirst? To drown sorrow?

Both are good reasons; but there are many other reasons why, for centuries, drink has been a synonym for good cheer. While some may be drowning their woes in the wine cup, others are right jubilantly celebrating their good fortune. The drinking horn has been emptied and the wassail bowl has flowed right merrily down the ages since St. Paul advised “a little wine for the stomach’s sake.”

The man who drinks too much is not more intemperate than he who drinks too little; the truly temperate mariner who steers the middle course is the only one worthy of the name; his conduct fits the word.

What mental lubricator can equal a choice drink? It calls forth jest and song, it stimulates eloquence and awakens wholesome mirth.

Then "let us eat, drink, and be merry, for to-morrow we die."

A painter who lacks skill in mixing his colors spoils many a good canvas. So it is with the concocter of drinks. Be his materials never so numerous and pure, if he lacks skill as a compounder; for he will not only mar good ingredients, but disappoint a company. To avert so sad a calamity is the mission of this chapter, in which divers delectable drinks are given, with directions for their mixing.

"Drink in the morning staring—
Then all day be sparing."

ABSINTHE COCKTAIL Into a goblet of shaved ice put two dashes of maraschino, one dash of orange bitters, and one pony of absinthe. Stir well, strain, and serve.

"The fish lead a pleasant life—they drink when they like."

ALE FLIP Three pints of ale, draught or bottled, a spoonful of sugar, a piece of mace, six cloves, and a small piece of butter. Let this boil, and then beat the white of an egg and the yolks of three eggs in a little cold ale, add to the boiling ale, and pour the whole swiftly from one vessel to another for a few minutes, then serve.

"Ale sellers should nae be tale tellers."

ALE PUNCH One quart of Burton ale, one quart of Niersteiner, a wineglassful of brandy, a wineglassful of capillaire syrup, the juice of a lemon and a piece of the peel; grate a bit of nutmeg and add a piece of brown toast; mix well and let it stand cold for two hours before straining and serving.

"Good ale is meat and drink and cloth."

SIR WALTER RALEIGH RECIPE FOR SACK POSSETT Heat a half-pint of ale and a half-pint of sherry, add one quart of boiling milk, sugar to taste, and some grated nutmeg. It should stand in a warm place for an hour, and just before serving add the yolks of two eggs, then beat well and serve hot.

"If you brew well, you may drink well."

LAMB'S WOOL Heat a pint of good ale, add sugar and nutmeg to taste, then lemon peel and a pinch of cloves and ginger. Put in a bowl with three roasted apples sliced and three pieces of toast. Serve very hot. It's a prime nightcap.

"To good eating belongs good drinking."

SCOTCH HOT PINT Mix with one well-beaten egg two tablespoonfuls of ale, some nutmeg, and one-fourth pint of Scotch whisky. Stir in two pints of boiling-hot ale and add sugar to taste. Pour from one pitcher into another until frothy, and serve at once.

"Good drink drives out bad thoughts."

BROWN BETTY—AN OXFORD DRINK Melt one pound of sugar in one pint of water; add while boiling a pinch of pounded cloves, a dash of cinnamon, one-half pint of brandy, and one quart of good ale. Add a little ginger and nutmeg, and serve ice cold in summer, boiling hot in winter.

"Drink wine and let water go to the mill."—Italian.

AMERICAN PUNCH Rub the peel of six lemons on one pound of loaf sugar; squeeze their juice and that of six oranges on it, carefully removing the seeds, add four pounds of loaf sugar, five cloves, and two quarts of water. Skim well, fill into bottles, and keep for the punch. Then mix one and one-half pints of green tea, a pint of brandy, a quart of rum, a quart of champagne, and a cup of well-sweetened chartreuse into a punch bowl, add a lump of ice, three oranges and a lemon cut in slices. Let stand two hours, after stirring in the bottled mixture, stirring repeatedly that it may be well blended.

"Only what I drink is mine."—Polish.

BRAIN DUSTER Squeeze into a tumbler the juice of a lime and add two dashes of gum, a pony of absinthe, two dashes of vino vermouth, and two dashes of sherry. Fill up with ice, stir, strain, and serve.

RU

"Where reason rules, appetite obeys."

CHAMPAGNE COBBLER This is a ladylike beverage, indeed. To make it, put a large lump of sugar in a wineglass nearly filled with shaved ice, and fill the intervals with champagne. Stir slowly, adding a little vanilla or strawberry ice cream, and serve with a straw and a spoon. It is sure to make a hit with the "younger sister."

"Of wine and love, the first is best."

CHATHAM ARTILLERY PUNCH One bottle of Catawba wine, one and a quarter bottles rum, the same quantity of whisky, one and a half pineapples, and sufficient strawberries to flavor and color. Allow liquid to stand under seal over night. When ready to serve add three quarts of champagne.

"Drink nothing without seeing it."

CHAMPAGNE CUP Mix one bottle of champagne, two bottles of soda, a glass of brandy, a glass of Curaçao, some slices of cucumber peel, and the juice of a lemon. Moselle or Sauterne may be made into cups the same way, and alluring decoctions they are. Another "cup" is made in this fashion: a cordial glass each of benedictine, brandy, and maraschino are put in a quart jug. Filling it up with champagne makes a champagne cup that is not to be sneezed at. Rhine wine, cider, or claret may be used with felicitous result.

"Drink upon salad costs the doctor a ducat."

CIDER BOWL This is a favorite English beverage. Make an extract of a spoonful of green tea in a half-pint of boiling water, and after letting it stand a quarter-hour, put in a punch bowl and add six ounces of lump sugar, a bittle of cidar, two wineglasses of brandy, half a pint of cold water, and place the bowl on ice for further orders.

"He who likes drinking is ever talking of wine."

CLARET CUP Into a punch bowl put half a pony each of benedictine, yellow chartreuse, maraschino, and Curaçao, the juice of six limes, two bottles of claret, one bottle of Moselle, one bottle of Apollinaris, half a pound of sugar, a little sliced orange and pineapple, and a few sprigs of mint. Stir thoroughly and add some pieces of ice.

"Eat and drink measurely and defy the mediciners."

CLUB COCKTAIL Half a glassful of ice, two dashes of gum, two-thirds of gin, one-third of vino vermouth, two dashes of orange bitters, and one dash of green chartreuse. Stir well, strain, and serve.

"Drink the wine and don't inquire of the vine."

COFFEE AND RUM Break an egg into a glass and beat it well; add a spoonful of sugar and a wineglassful of rum. Mix this up well, pour into a cup of the best Mocha coffee—hot—and add a small piece of butter. This is a famous "blue chaser."

"Bacchus loves freedom."

EARTHQUAKE CALMER In a medium wineglass put one-third each of benedictine, brandy, and Curaçao, and three dashes of Angostura.

"Conviviality reveals secrets."

EGG NOGG PUNCH Beat in a bowl the yolks of four eggs with six ounces of powdered sugar; add gradually one pint of brandy, one-fifth of a pint of rum, a pony of maraschino, and two quarts of milk; beat the whites of the eggs until they are snowy, and sweeten with a bit of vanilla or lemon sugar. Let the whites float on top of the punch and serve cold.

"The best brewer sometimes makes bad beer."

ENGLISH PUNCH Rub the rind of two lemons on half a pound of sugar and put in the punch bowl, squeezing the juice over it with a quart of boiling water. Stir well; add three gills of rum and half a pint of brandy; grate a little nutmeg over the top and heat before serving.

"Esteemed without but loved within
Is London's mellow Old Tom gin."

GIN SLING Mix one pint of sugar syrup, a glass of brandy, and the same of gin, a slice of lemon, and a pint of soda. Serve cold.

"He that sips many arts, drinks none."

ENGLISH MILK PUNCH Rub the peel of three lemons on one pound of sugar and put in a bowl; squeeze the juice of the lemons over, and grate half a nutmeg and add with a bottle of rum. Mix thoroughly and let stand over night, then add one quart each of boiling water and milk. Allow the mixture to stand covered two hours. Filter through a flannel bag until the punch is absolutely clear, and serve ice cold.

"The beer's of your own brewing, and you must drink it."

HOLLANDS COCKTAIL Into a goblet put some shaved ice, two dashes of gum, one of absinthe, two dashes orange bitters, and a little Hollands. Strain and serve.

"When Bacchus pokes the fire, Venus sits by the oven."

SPICED CLARET Here's a hot drink for a zero night. Have half a dozen lumps of sugar, four whole allspice, two whole cloves, the juice of half a lemon, and half a teaspoonful of ground cinnamon in a saucer. Mix well and put in the bowl and pour over half a pint of claret and let it boil for just two minutes, stirring all the while. Strain into hot glasses, and over the top of each grate a little nutmeg before serving.

"The devil is not in the quality of wine, but in the quantity."

DANFORTH APPETIZER Into a cocktail glass squeeze the juice of quarter of an orange, add a wineglassful of French vermouth and fill up with seltzer. A good change for an *avant diner* from the traditional cocktail.

"He earns a farthing and has a pennyworth of thirst."

WASSAIL This is a famous old English Christmastide recipe, and dates back to the time of good Queen Bess—and earlier. To a pint of ale add one-half ounce of grated ginger, one-half ounce of grated nutmeg, a pinch of cinnamon, and one-half pound of brown sugar. Heat and stir, but do not boil. Add two more pints of ale, one-half pint of sherry or Malaga, the zest of a lemon rubbed on a lump of sugar, and, finally, six cored and roasted apples. In serving hot, in bowls, serve a piece of apple to each.

"Gods! What wild folly from the goblet flows!"
—Homer.

IMPERIAL PUNCH Peel one pineapple and four oranges; cut the first in small slices and separate the oranges into pieces, putting all in a punch bowl. Then boil in a quart of water two sticks of cinnamon and a stick of vanilla cut in small pieces; strain the water through the sieve into the bowl, and then rub the rind of a lemon on one and one-half pounds of lump sugar, put the sugar in the water, and squeeze over the juice of three lemons. After it cools, place on ice and add a bottle of Rhine wine, a quart of rum, and, just before serving, a bottle of champagne and half a bottle of seltzer.

"A big head has a big ache."

MINT JULEP Dampen a small bunch of mint, dust with powdered sugar, bruising slightly, and pour over a little boiling water. Allow this to draw, then strain into tall glasses quite filled with finely-shaved ice. Dress the glass with sprigs of mint and pour in enough brandy to fill. Do not stir, but set in the ice box until thoroughly cool, and serve with straws.

"He is an ill guest that never drinks to his host."

SHANDY GAFF Mix equal parts of ginger ale and Bass's Pale Ale. A temperate libation approved of by the very youthful Londoners.

"Claret for boys, port for men, and brandy for heroes."

SHERRY COBBLER Into a large glass put a spoonful of sugar, a dash of White Rock, a wineglassful of sherry, and a dash of port. Fill up with fine ice, ornament with fruits in season, and top off with a spoonful of ice cream of desired flavor. Serve with a straw and spoon.

"I will drink life to the lass."—Tennyson.

THE ONLY ONE Put in a tall goblet some shaved ice, two dashes of gum, half a pony of crême de menthe, a pony of gin, and a dash of orange bitters.

Squeeze into it the juice of a lemon-peel, stir well and serve.

"The three-hooped pot shall have ten hoops, and I will make it felony to drink small beer."—Shakespeare.

STOUT PUNCH Boil a quart of stout with a quarter-pound of lump sugar and a stick of cinnamon; beat four eggs to a foam and mix with a wineglassful of rum; take the stout from the fire and add, while continually stirring, to the egg mixture.

APPETIZER OF ANGELO Two lumps of ice, one-third vino vermouth (Italian), one-third of Fernet branca, and a slice of orange. This is served at the North End café of Angelo, in Boston, and is the favorite Italian *apéritif.*

"'Twill make the widow's heart to sing,
Though the tear be in her eye."
—Burns.

AN IMMORTAL SOUR Into a goblet put the juice of a lime, a little seltzer, and a spoonful of sugar, half of apple-jack, half of peach brandy, and the white of an egg. Fill up with ice, strain and serve.

"'In vino veritas' is an argument for drinking only when you suppose all men to be liars."—Dr. Johnson.

WEEPER'S JOY To a goblet two-thirds full of fine ice add three dashes of gum, half a pony of absinthe, half a pony of vino vermouth, half a pony of kummel, and one dash of Curaçao. Stir and strain before serving.

"Never lend a man money after you've been drinking; never try to borrow from one before he's had a drink."

WHISKY COCKTAIL Into half a glassful of shaved ice squeeze a little lemon peel, to which add three dashes of gum, two dashes of bitters, one dash of absinthe, and a small glass of whisky. For whisky sling, put into a goblet containing a little fine ice, two dashes of gum and a wineglassful of good whisky. Stir and strain.

"Come, gentlemen, drink down all unkindness."
—Shakespeare.

VELVET Half a bottle of champagne, half a bottle of White Rock, and two ponies of brandy. Mix in a jug, and add a lump of ice.

"Then it's always fair weather
When good fellows get together."

ROYAL SHANDY GAFF Mix champagne and brandy, a quart of the former to a pint of the latter. Another recipe calls for a third the amount of brandy, and lest it be too strong one should experiment until he has it exactly to his own taste.

> *"There is a devil in every berry of the grape."*
> *—The Koran.*

LORD SALTOUN'S CLARET CUP Peel one lemon fine; add some white lump sugar and pour over it a glass of sherry. Then add a bottle of claret—even plain *vin ordinaire* will answer—and sugar to taste; also a bottle of soda water and nutmeg, if liked. Strain and ice well. If preferred mulled, strain, heat, and serve piping hot.

> *"Sweet is old wine in bottles, ale in barrels."*
> *—Byron.*

MISSISSIPPI PUNCH One glass of brandy, half glass Jamaica rum, and a tablespoonful of whisky, quarter of a lemon, and a tablespoonful of powdered sugar, and water to taste. Mix well and ice with shaved ice. For "linked sweetness long drawn out," use a straw in the tall glass in which it is served.

> *"Wine and youth are fire upon fire."*

A New Yorker, Tom Lynch by name, and said to be "one of the best," has a few words to say in regard to drinks in general and cocktails in particular. "The only really decent drinks," he says convincingly, "can be counted on the fingers of one hand. A good imported Scotch with the peat-smoke perfume, Medford rum—and what a pity it's no longer made!—a dry, very dry, Martini cocktail, a Gordon gin rickey, and the best Irish whisky—those are the best drinks that a man can take in this country, or the old country either. And, as a matter of fact, it's next to impossible to get a cocktail that is a cocktail in London or anywhere else on the other side.

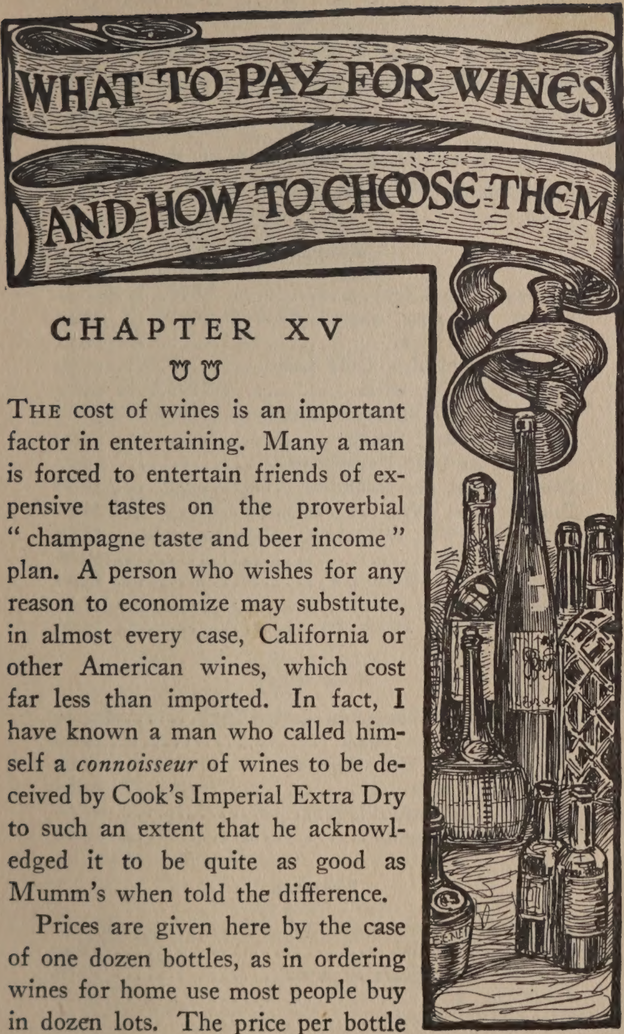
"Bottled cocktails? They are a snare and a delusion. Perfect cocktails are only made with scrupulous care in measuring the ingredients. A good many men think after a time that they can measure drinks with their eye; but that is what does the mischief, for no man can do that and have his cocktails absolutely uniform. In mixing cocktails I always use a graduated measuring glass which I invented myself, and in doing that I have earned the reputation of always giving a man the same cocktail he had yesterday, or last week, or a year ago. The most popular drink to-day in New York is the 'H. P. W.' cocktail, which was introduced by Harry Payne Whitney at the Ardsley Club, and later at his Adirondack camp; and the good fellows who were initiated into its seductiveness agreed then and there that it should be christened after their popular host, so here we have it:"

"There's a drink 'on the beam' for you, lady."
—Pratt.

THE "H. P. W." COCKTAIL Mix carefully in a measuring glass one part of Italian vermouth and one part of dry Gordon gin. Add the peel of an orange and frappé.

"There is a new cocktail served in New York at Sherry's and Martin's and the Café des Ambassadeurs which is appropriately known as 'the Perfect Cocktail.' This is how it is mixed:"

PERFECT COCKTAIL Mix one part Italian vermouth, one part French vermouth, and one part Gordon gin. Add a slice of orange, and frappé. You will soon see wherein lies its perfection.



WHAT TO PAY FOR WINES AND HOW TO CHOOSE THEM

CHAPTER XV

The cost of wines is an important factor in entertaining. Many a man is forced to entertain friends of expensive tastes on the proverbial "champagne taste and beer income" plan. A person who wishes for any reason to economize may substitute, in almost every case, California or other American wines, which cost far less than imported. In fact, I have known a man who called himself a *connoisseur* of wines to be deceived by Cook's Imperial Extra Dry to such an extent that he acknowledged it to be quite as good as Mumm's when told the difference.

Prices are given here by the case of one dozen bottles, as in ordering wines for home use most people buy in dozen lots. The price per bottle at a restaurant will not vary greatly from the list prices, which are taken from one of the largest importing houses in America.

CHAMPAGNES.

	DOZEN
Pommery sec (dry)	$31.50
London Pommery, 1893	48.00
Vin Nature, brut	31.50
Veuve Cliquot dry, Gold Label	31.50
London Special, ditto	35.00
Heidsieck Dry Monopole Extra	30.00
Pol Roger Brut Special	35.00
Baron R de Luze Dry Comet	25.00
Perrier Jouet dry creaming	30.00
Runiart P. et Fils	32.10
Piper Heidsieck, extra brut	36.00
G. H. Mumm	32.00
American Bee Hive dry	15.00
Cook's Imperial extra dry	13.00
Great Western extra dry	12.00

BURGUNDIES.

Pommard red burgundy (sparkling)	$24.00
Leiden's medium Hock	21.00
Chauvenet's White Cap	27.00
Ditto Red Cap	27.00
Ditto White Cap	27.00
Bee Hive Burgundy	5.00

SHERRIES.

Amontillado, very pale and dry	$30.00
Centennial Medal	25.00
Oloroso, many years in wood	17.50
Generoso, pale	10.00
Manzanilla Pasada	14.00

What *to* Pay *for* Wines

	DOZEN
Picarillo	$12.00
Bee Hive	4.50

A De Luze et Fils Clarets.

Chateau Margaux, 1877	$42.00
Chateau Lafite, 1898	17.00
Chateau Larose	15.00
Chateau Paveil	9.50
S. S. P. Medoc in wood	5.50
St. Julien	4.50
St. Estephe	5.00
Bee Hive Claret	5.00
Sunset Claret	4.00

Sauternes.

Chateau Yquem	$26.00
Chateau Latour Blanche	19.00
Haute Sauterne, 1878	15.50
Barsac	8.00
Bee Hive	5.00
Sunset Sauterne	4.25

Burgundies.

Clos de Vougeot, 1874	$47.00
Chambertin, 1885	27.00
Chablis (white) 1893	10.00
White Cap ultra sec sparkling	27.00
Red Cap sparkling	27.00
Pink Cap Oeil de Perdrix sparkling	27.00
Bouchard's Chambertin	26.50
Chablis, 2 doz. pints	11.50

Leiden's Hoch.

Johannisberger Cabinet yellow seal	$24.00
Rudesheimer	14.00
Niersteiner	10.00
Bodenheimer	8.00

What *to* Pay *for* Wines

	DOZEN
Sparkling Hoch	$21.00
Bee Hive Hoch	5.00

Moselle.

Berncasteler Doktor	$17.00
Zeltinger	9.00
Brauneberger	7.75
Sparkling Moselle	21.00

Italian.

Chianti	$ 6.50

Port Wines.

Old London Dock, 27 years in wood	$25.00
Vintage 1887	30.00
"Old White" Port	12.50
Tarragona	7.50
California	4.50

Madeiras.

Lord Nelson	$60.00
Duke of Wellington	40.00
Old South Side	15.00
Woodhouse Marsala	8.00

Tokays (Hungarian).

Tokayer Imperial, 1866	$30.00
Tokayer Cabinet, 1868	20.00
Tokayer Ausbruch dry	15.00
Riesling Ausbruch, American	12.00
Bee Hive	4.50

In cordials there is great variety. These after-dinner liqueurs that warm our hearts, even to our enemies, come from many lands, and are made from various fruits of the earth.

Of all liqueurs, brandy or *eau de vie* is the foundation, various ingredients coloring and flavoring it to suit the taste. Some of the additions have the merit of being great aids to the digestion, as well as being pleasant to the palate. Especially is this true of *crême de menthe*, which is King of the Mint family. Dr. S——, a young Professor of Pathology in the Harvard Medical School, has a particular fondness for this cordial, which several years of university life in Europe has only served to strengthen. One day, dropping into Martin's in New York for dinner, he ordered the usual liqueur after his coffee. The doctor is an absent-minded man, and was deep in a reverie when the waiter interrupted:

"Plain or frappée, sir?"

"Let me think," mused the doctor, resting his chin in his hand and gazing reflectively into space.

"Frappée means with ice, sir," volunteered the waiter kindly, thinking this silence only the result of unfamiliarity with the French language. He had it frappéed.

Benedictine is equally good for digestion, and Maraschino is not to be despised. Do you know, by the way, that the latter is made from cherries and their pits? The secrets of the cloisters of the Trappist, Benedictine, and Carthusian monasteries would make interesting reading on the question of liqueurs, the monks possessing secrets that have been handed down for centuries.

Kirchenwasser is made from the wild black cherry of the Black Forest. The seductive "Forbidden Fruit" is nothing more than grape-fruit cordial, while Curaçao gains its taste from orange peel. From nearly every corner of the globe are gathered flavorings for cordials. While the formulas are unnecessary to the knowledge of the diner-out, he must be familiar with the tastes and know just which is best to follow a certain sort of dinner. The question of color is an important one, and it is possible even to follow the color scheme of a dinner with the various roses, violets, greens, yellows, and other shades of liqueurs.

To the richness and smoothness and other engaging qualities of the cordial, cream contributes much. It should be rich and heavy, and the glass should be filled to within an eighth of an inch, then topped off with cream. Try this with *eau de vie de Dantzic, crême de cacao,* or even with Benédictine. It has an elusive charm that will make you insist upon having one, perhaps even two to follow.

Sirop de Grenadine is made from the juice of the pomegranate, and is used notably in the concoction of the "Ward Eight" of Boston's Winter Palace Hotel, perhaps better known locally as "Frank Locke's."

Old Medford Rum will soon be but a memory, for the manufacture of this famous old throat-tickler has ceased after many generations, and the price is correspondingly high, that of 1858 being $3.00 the bottle, and the 1875 bottling $1.40. Jamaica rum is substituted by many, and comes at $1.50 the quart for the best grade.

Gins run from 70c. the bottle up to $1.50 for Levert & Wildeman's best, while Booth's Old Tom gin brings here about 70c. also. Brook's London Cordial gin is a good brand at $1.25 the bottle.

Brandies should be bought with care, and "the best's none too good." Columbian 1800 at $7.00 the bottle may be a trifle high for some purses—but oh! to see it's wonderful flame dancing over your coffee is worth sacrificing something else in favor of this. However, it may be bought from the old California at $1.00 the bottle all the way up the scale, with De Luze's Blue Seal at $3.75 a most satisfactory medium to strike between the two.

Whiskies? I won't presume to specify. Every man may have his own particular brand, but I'll suggest, for an imported Scotch, the Machrinish Niblick brand, bottled in Glasgow. It's quite the smoothest Scotch I ever tasted, and if "Mountain Dew" is anything like that, I'd willingly slumber amid the Scottish heather of a summer's night. The Honourable Artillery Company of London ordered White Horse in large quantities on their homeward voyage—not because one of their number was an owner in the company, but because they liked it best. Black & White was a close second, though, and some affirmed that Dewar's was the "rippingest Scotch ever poured."

For Ryes, the best old Blue Grass may be bought at

$2.00 the bottle, with Bourbon and Gold Seal close rivals.

When it comes to ales and beers, most men have their tastes as well developed as in the whiskies, and will choose their favorite brand. The imported German beers are quite worth while, but it's hard to beat our own Anheuser Busch and "the beer that made Milwaukee famous"—Schlitz.

> "To drink and love," said Daphnis, "is my plan;
> For life is short and I am but a man."

THE JUDGE'S STAND

The judging of wines is an important part of every bachelor's education. To judge properly is as fine an art as painting a picture or composing a poem. The *connoisseur des vins* should be able at once to detect the faults of a wine. Wine is like women and song—it has its faults, and is occasionally off the key. That's why the three go together.

When a man says he is an expert judge of wines, look out for him. The chances are that the only brands he ever tasted are Mumm's and Grandma's Grape Juice, claret lemonade, Near-Stein-mit-Sizzler, and Hock, and that he wouldn't know sherry from Chéret.

Nine points for a bachelor to remember in judging the juice of the vine are:

(1) *The color.* (Blue at the beginning, roseate at the ending, and yellow in the morning.)

(2) *The clearness.* ("The clearness of the bubbling wine reflected in her eye.")

(3) *The bouquet.* (Forget-me-nots, Babies' Breath, and Lady-Slippers.)

(4) *The alcoholic strength.* (It's strong enough to carry you home.)

(5) *The body.* (*Gin* a body meet a body, comin' thro' the *Rye.*)

(6) *The quality of flavor.* (The best wines taste of the Mint.)

(7) *The harmony of the different constituents.* (Ask the United States Senate.)

(8) *In sparkling wines, vivacity.* (All does not glitter that sparkles.)

(9) *The endurance of foam.* ("When the foam is on the schooner, Molly dear.")

In France, men are frequently educated as wine tasters. In America, this profession is overcrowded. The technicality of taste must not be overlooked. The room should be of a temperature not over sixty degrees Fahrenheit, with plenty of diffused light. The temperature at which wines are tasted has a great deal to do with bringing out their best qualities. Red wines, as Burgundies or clarets, taste best at a temperature of sixty to sixty-five degrees, but white, still wines, such as Sauternes and Chablis, are best at fifty to fifty-five degrees; sparkling wines from forty to forty-five degrees; and dessert wines at from sixty-five to seventy degrees. Too often champagne is drunk ice-cold.

Drinking is one thing and judging is another, and the bouquet and other qualities of champagne are never brought out so well at a very low temperature. Never ice claret, or serve warm, white wines.

Proper decanting and serving of wines are the most important functions of a host. It should be his pride that every wine is served in the best possible condition. Every bottle should be "candle bright"—which means that a glass of wine held up against a candle in a dark place should be perfectly brilliant.

In removing a cork from a bottle, use a "reverse corkscrew" and extract the cork without the slightest movement or shake to the bottle.

While drawing it off in the decanter, closely watch the condition of the wine in the bottle, and stop pouring as soon as the "cloud," or deposit, approaches the neck. This rule applies to Burgundies, ports, and clarets, which frequently show crusts or deposits in the bottle.

Still hocks and moselles are generally served without decanting. Colored glasses are used for these white wines for the reason that the deposits they throw down in each bottle are generally of such light specific gravity that it is impossible to decant them bright—and colored glasses hide these defects.

It is no longer considered in good taste to fill a champagne glass to the brim. Leave about a quarter-inch free. Refill a half-emptied glass so as not to lose the sparkle, but never overdo the filling-up.

Englishmen sometimes decant old vintage champagnes—but they retain very little effervescence.

A Londoner volunteers the information that " champagne when first introduced into Great Britain was as a substitute for brandy-and-soda; hence it was wanted dry. In fact, the demands of the English palate may be said to be responsible for the dry champagne."

> " Champagne dinner—
> All take warning;
> Cow und Seltzer
> In the morning."

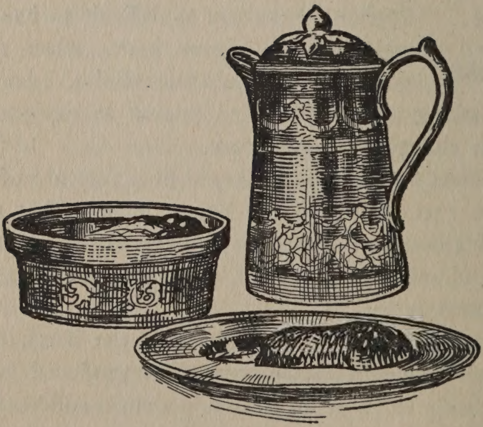
MORE WISE COUNSEL

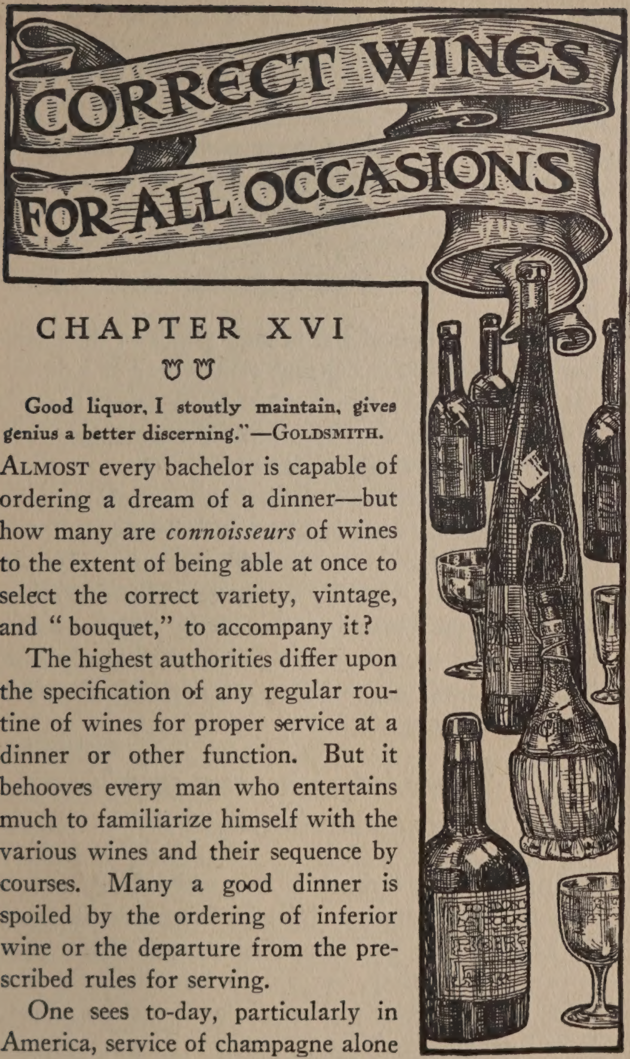
Syphon bottles are as difficult to handle as women. You never know when they're going to change their tactics. An innocent-looking syphon has been known to explode at a sudden change in temperature.

Syphons are generally charged at a pressure of from 130 to 150 pounds to the square inch. That means that if a bottle so charged is allowed to slip from your hands, if only for a few feet, the jar is liable to cause a dangerous explosion.

Never grasp a cold syphon with the hand, as the sudden change of temperature thus produced is even more liable to cause an explosion than a sudden jar.

Instead of syphons, many bachelors use various carbonated table waters or bottled spring waters for use in mixing fizzes, high balls, and the like. The benefit to one's health derived from the use of such pure waters as White Rock, Poland, Apollinaris, and Londonderry Lithia is being realized more and more. It is a well-known fact that such waters, used with white wines and champagnes, enhance the bouquet, the delicate flavors, and prevent the disagreeable effects of over-indulgence.





CHAPTER XVI

Good liquor, I stoutly maintain, gives genius a better discerning."—GOLDSMITH.

ALMOST every bachelor is capable of ordering a dream of a dinner—but how many are *connoisseurs* of wines to the extent of being able at once to select the correct variety, vintage, and "bouquet," to accompany it?

The highest authorities differ upon the specification of any regular routine of wines for proper service at a dinner or other function. But it behooves every man who entertains much to familiarize himself with the various wines and their sequence by courses. Many a good dinner is spoiled by the ordering of inferior wine or the departure from the prescribed rules for serving.

One sees to-day, particularly in America, service of champagne alone during a dinner. The *nouveau riche* from the mining camp or the oil districts often blows into town with the one idea of spending money, and spending it on champagne. Whether it is sweet or dry does not particularly matter to him, so long as it is champagne.

Indeed, in England and in some places on the Continent one often sees champagne alone served at a dinner, but it is better on general principles to carefully select at least one other wine to precede the champagne—indeed, two wines would be better.

"As a man drinks, so he is," runs an old proverb. A discriminating taste in wines is easily acquired, and custom has laid down a few rules that are easily mastered in practice. Strictly correct service is that which offers with each course a wine which will harmonize in flavor and strength, leading the palate gently from course to course, and bringing out agreeably the value of each succeeding wine.

"Thirst makes wine out of water."

"Run and read;"

APÉRITIF The cocktail is the national *apéritif* of America—Manhattan or Martini being most in favor. In England one does not usually consider this commencement necessary, but on the Continent old Madeira, very dry sherry, vermouth, or Fernet are offered as an *"avant diner."*

AUX HUITRES OU HORS D'OEUVRES Light white wines, as Rhine and Moselle, such as Niersteiner, Hocheimer, Rudesheimer, Bordeaux wines such as Sauternes, Haut Sauternes, Barsac, Graves, etc., and white Burgundy or Chablis, are *en règle.*

POTAGES Sherry is the favored wine with soup the world over. Madeira is equally correct, although not so universally used. Of sherry, Amontillado is the most popular brand—the rarest wine of Sunny Spain.

AUX POISSONS White wines still—but of the heavier variety, are served with soup at large affairs, but at small dinners it is quite correct to keep the sherry, or even the wine that was served with the oysters. Johannisberger Cabinet, Steinberger Cabinet, etc., are favorite heavy white wines, but there are half a score of other varieties quite as good.

ENTRÉE OU RÉMOVES Claret, such as St. Julien or Medoc, Chianti, or one of the minor Château brands, as Château Lafitte, are the proper accompaniment to the entrée course.

GAME With the game, Burgundy (red) such as Pommard, Chambertin, or Barbera Spumante or Brachetto Spumanti, should be served.

DÉSSERT While here it is scarcely customary to serve wines with dessert, other than champagne, at a very formal dinner one may order old red wines, such as Château Larose 1874, port, still white wines such as Château Yquem, Italian wines such as Lachrima

Christi, Spanish wines such as Malaga, Swiss champagne, or the old wines of any country preferred.

CAFÉ With the coffee come the liqueurs, in which there is as wide a range as in biscuits. Chartreuse, Benedictine, Curaçao, *crêmes* of various flavors, brandies, "Forbidden Fruit," Amer Piçon, and two score more may be chosen from at discretion. In France, Amer Piçon or plain cognac burned on sugar are most commonly used—when, of course, absinthe is not substituted.

In smart houses the custom of serving liqueurs with coffee in the drawing-room after dinner is almost invariable, but in small establishments the coffee is often served at table with the cognac or liqueurs. Frequently brandy is served alone, and is passed on a silver tray in a special decanter with silver top and a silver matchbox lying beside it.

For occasions other than dinner, the serving of wine is entirely a matter of taste. With little suppers where there are such dishes as terrapin, a very fine quality of Madeira is delectable, as it is with any rich dish served in this fashion. The finest Hungarian Tokay served with sweet biscuit is the correct wine to serve after an evening of cards, where it is not desirable to serve anything more substantial.

It is a fad with some people to pour old wines directly from the bottle, that the guests may appreciate what they are drinking. This is not advisable, as wines old in bottle always form a great deal of deposit, and this when shaken injures both taste and appearance of wines. If a host's wine will not stand decanting, then he would better not serve it.

When claret is the one wine at dinner, it is served with the course after the fish, whatever it may be. Claret is too acid a wine to go well with sea-food of any description.

Neither claret nor Burgundy contains sufficient alcohol to keep its flavor more than twenty-four hours after decanting.

GLASSES Fancy runs riot in the selection of wine-glasses. From the plain crystal to the fanciful Venetian or Austrian glasses, with their wondrous coloring and shapes that an orchid might envy, there is a wide choice. But unless a bachelor has a mint of money, he had best eschew colored and fanciful glasses and hold to the thin, clear glass, or perhaps finely-cut glass, as plain as possible. He should have for water, mint juleps, and the like, a goblet of regulation size. A punch glass holding two to the pint comes next in grade, and then a glass holding three to the pint for hot whiskies, sours, etc. The saucer-shaped champagne glass is the most artistic, although the hollow stem is equally popular—possibly more so. Cocktail glasses, special sherry glasses, and glasses for clarets and sauternes with green or red bowls as fancy dictates are necessary to the *ménage,* and the list ends with glasses for *pousse cafés* and cordials, "pony" glasses for brandy, beer goblets—unless he elects to use the steins of his college days—and lemonade glasses for those mixed "ladies' delights," etc.

The bachelor who has a *ménage* will have his sideboard well stocked with the necessary decanters, cordial sets, etc., but for the impecunious bachelor or he who lives in his studio nothing more handy was ever invented than the "Bachelor's Cabinet," with its accompaniment of decanters, mixing glasses, tiny ice-box, and all the requisites for a convivial evening at home.

Even when one is reduced to standing his beer bottles outside on the window ledge to cool and has to dust furtively the steins he has taken from their hooks, he need not deplore the lack of more expensive beverages or the absence of cut glass and champagne. It's not so much what one drinks as with whom and where he drinks it.

"You look at what I drink, and not at my thirst."

ON SERVING BEER

How often does a man hasten to "put beer on ice" when a friend drops in of an evening? Yet this is contrary to custom in the Old World, where one frequently sees the German sit for a few moments with his hand about his glass to bring the contents to the proper temperature before drinking.

Beer should not be served very cold, as excessive chilliness destroys the fine flavor it should have and renders it injurious. Beer should not be served directly after it has been shaken in any manner. Set it in the ice-box, if you like, but do not, I implore you, put it directly upon the ice. It's a fine drink, as Dan Daly affirmed in his song:

> "Beer, beer, glorious beer!
> Fill yourselves right up to here (me neck)!
> Down wid a pail of it!
> Drink a good dale of it!—
> Glorious, glorious beer!"

Let us suppose that four people are dining at a restaurant, and that with oysters or soup, fish, game, and a salad and dessert, they wish wines to the number of two, fairly good, instead of a larger number at a lower price. The dinner will begin with four cocktails, of course, at 25c. each in most cafés. Then to follow, for the soup and fish, let the sherry be Amontillado old dry at $2.00 the bottle. To follow with the game, let Burgundy be the choice, say, "White Cap" ultra sec sparkling, which will be $2.50 more, although one may substitute Romanée at $1.50, if he elects. Cordials or cognac may follow at 20c. per head—and the wine bill will foot up just a trifle over or under $6.00, as the case may be.

At the next table, suppose four people whose pocketbooks are not quite so long are dining in the same fashion. Let them order, besides the cocktails, a pale Generoso sherry at $1.00 the bottle, or even a good California sherry at 75c. the bottle, to be followed by a quart of Great Western Champagne at $1.25, or a quart of Beehive Burgundy at 75c., and cordials as elected. The cocktails and cordials cost the same, but for from $1.50 to $2.00 the impecunious party may make merry over their wine in the same fashion as their neighbors—and go home with clearer heads into the bargain. This is an important item, for poor people generally have to show up the next morning over a desk or behind a counter, so the condition of one's head is of grave importance.

If three wines are wanted by the "party of the first part," let the sherry and Burgundy be followed by a good, dry champagne.

For sake of variety, Madeira might be substituted for the Burgundy, especially if the third course be an entrée. But after all, if it's to be game, there's nothing better to accompany the bird than rare old Burgundy, with its pleasant sparkle and roseate hue.

The Californian takes great pride in the wine of his State. In San Francisco, where were, perhaps, aside from New York, the finest restaurants on the continent, one seldom saw imported wine drunk unless it be sherries and champagnes, and, perhaps, Burgundies. But after all, the native wines are tempting enough, and the sparkling Moselle of California is excellent indeed, and often substituted for champagne. At Zinkand's, Tait's, the Techau Tavern, The Poodle Dog, and the Palace Grill were the finest of cellars, and the wines of California were served three times where the imported were called for once. As for apricot brandy—there's no better in the world than that of Southern California.

If one elects to serve champagne alone at his dinner party, then let it be very dry. Some like, by way of variety, to serve champagne-cup throughout the meal. But tell it not in Kentucky—for if anyone dares there to prefer anything to a great glass pitcher of mint julep, he gets himself very much disliked in the Blue Grass country.

Nations differ in their mode of using wines.

The French take theirs at dinner, and use only enough to make conversation sparkle like their own wines.

The Germans sit early and late, and the Russians are only a little more moderate. The Spanish and Italians strike a happy medium, while the Englishman, who formerly adopted French and German methods combined, is more temperate; inebriety has gone out of fashion in England, and as for Americans, they are perhaps as a whole less addicted to the use of wines than any other nation; but those who do drink them, drink heartily. They drink merrily, withal, and are decided contrasts to the English, who, as old Froissart was wont to declare, "do get drunk very sorrowfully."

A Frenchman will take first his oysters and a glass of Pontac or Chablis. Then his *potage* is followed by a glass of good "*vin ordinaire,*" such as Maçon; and after the first course is taken away he commonly pours a very small glass of Madeira, rum, or something similar. Whatever other wine his fancy dictates follows—as in France it is posible to obtain the finest of wines by the glass.

At private dinners in Russia the wines are often placed upon the tables, which are free from dinner service. The guests pour their own wines, or have them poured by the servant, according to their fancy. The *plats de jour* are on side tables, and the guests are presented with a *carte du jour*, so that each may order the servant to bring whatever most pleases his fancy.

In most other European countries, in good society, the French mode is imitated closely in variety of wines and the mode of taking them.

In countries where ice is not easily obtainable a curious fashion of cooling white wines is followed. The decanter is hung up in a flannel bag that has previously been well soaked in water, in the full glare of the sun's rays where there is a strong "*courant d'air.*" The consequent evaporation by keeping the bag dripping wet cools the wine almost to freezing point. The water of a covered well or spring, fresh drawn, in which a pound or two of salt is thrown, will reduce the temperature of wine to a low and agreeable point. The Italians still hold to the old custom of lowering the dinner wine into a well an hour or two before use, which generally renders its temperature just right.

Where expense be no object, freezing mixtures may be used. Eleven parts of sal ammoniac, dry and powdered, ten of nitre, sixteen of Glauber salts, and thirty-two of water, will cool wine sufficiently in any climate—but the operation should be carried on in the coolest place possible.

The effect of atmospheric cold in winter often renders a bottle of wine cloudy. This may be remedied by placing it in a room where there is a good fire for an hour or two before serving.

In decanting sherry or Madeira, the stoppers of the decanters should be left out for an hour or two, but this should never be done with light and delicate wines, as their bouquet and freshness are visibly affected by contact with the air.

The specific gravity of the wine and the glass should harmonize; therefore all delicate wines should be taken from the thinnest of glasses. This modern preference for thin glasses has precedent in the passion of the ancients for particular wine cups. The " murrhine cup " from which emperors and kings drank their Falernian wine is noticed in writings which remain. Often the cups were of finest glass from Egypt, or amber, flasks made in Syria, amethystine cups, and vases of gold.

Some persons affirm that to really enjoy wine, a sip of cold water should first be taken, after which the taste will be at its best. One cannot but sympathize with poor Sir Walter Scott, who, it is said, was singularly insensible to tastes and odors. A perfect palate is indeed a rare gift of nature. A healthy palate comes from a healthy digestion, and is the best gift for judging the existing flavor of wine.

George the Fourth had so decided a preference for sherry that in his day it was the favorite wine, and nearly ousted Madeira from its place in English tastes. Gypsum sprinkled over the grapes while in the vat saturate the malic acid and give sherry its brown color. Amontillado is the finest of sherries, and at its prime kept in wood for sixteen years. It is too dry for the taste of common wine drinkers, but is one of the finest growths in the world.

The best Madeiras have no tendency to acidity, and the finest East Indian Madeira is a wine that has scarcely an equal.

Marsala, the favorite wine of Sicily, is excellent; other Sicilian wines are Mazzara, Bronte, and Etna, but Marsala is more worthy and especially well adapted for cooking, in Italian sauces.

The Rhenish wines are the purest and most wholesome wines, say some experts. Most of them come from the banks of the Rhine and Moselle Rivers, in Germany, and the variety is legion. Genuine German wines have a bouquet like the French, which is in itself a mark of pure growth. The real golden Rhenish wines, such as Niersteiner, Marcobrunner, and Rüdesheimer, are famous, while Johannisberger and Geissenheimer are perfect in delicacy and aroma. "Good hoch," the German proverb runs, "keeps off the doctor." It enlivens without inebriating, strengthens and warms the stomach pleasantly.

Burgundies are the finest red wines in the world for delicacy, flavor, perfume, richness, and purity. A man of discriminating taste will pay as much for Burgundy as for champagne, and not hesitate to announce his preference for the former.

Bordeaux clarets, when unadulterated, are delicate, and are consumed in great quantity. Lafitte, Latour, Haut-Brion, and Château Margaux ere among the popular brands, but there are a hundred and one varieties that are passing good. Good claret has a remarkable freshness of taste and smell. Many of them come, in France, under the head of "*vin ordinaire*," but are by no means to be despised. Indeed, in the Quartier Latin in Paris there are scores of restaurants where the *vin ordinaire* at one or two sous a glass is drunk and enjoyed by the students of all nations with equal *jouissance*. Ordinarily it is mixed with water, either plain or mineral. For twenty-five centimes, or five cents, a pint bottle may be had, and no *déjeuner* or *diner* is complete without this, at least, provided one's pocket-book will not admit of a better wine.

Champagnes—"king's wine"—are of several varieties: the still or "non-mousseux," the effervescing or "mousseux," and the "grand-Mousseux" or highly effervescent. Champagne is an enduring wine, with a "*bouquet exquis*." The creaming champagne of the Aï sends up myriad bubbles, but never froths, and is preferred by those of discriminating taste to that which is frothy. Cheap champagnes are most injurious to the stomach, and have none of the qualities of the better classes. Champagne, once received, should never be moved until it is wanted for table use. Great heat or cold is unfavorable in keeping it, and the temperature should be carefully attended to.

Sauternes, wines of the Gironde, are white wines of considerable repute. They are bottled from the wood after seven or eight years, and are excellent dinner wines, particularly the Haut Sauterne. It is advisable in purchasing Sauterne to get that of the best quality.

Sweet wines or dessert wines are not so much drunk as formerly, liqueurs being substituted for these "*vins de liqueurs*," as the French term them. The Muscadines, Frontignacs, and Lunals of the south of France, Lachryma Christi of Naples, sweet Syracuse and Cyprus, made between Paphos, Olympus, and Limasol, where is the great wine mart, are favorite sweet wines.

It is not every bachelor who can boast a wine cellar; indeed, save for one possessed of more than ordinary wealth, a cellar is an expensive luxury. The bachelor of Gray's Inn stored his wine under his bed, "because it would be drunk fast." A Devonshire esquire who loved wine "better than anything but his horse," stowed his wines in a corner cupboard near his spacious fireplace, with dire result; and a Scot who purchased a dozen bottles of choice vintage cellared them in a cock-loft for a special evening at home with friends. When evening was advanced, not dreaming that his dozen were drunk out, he called his Jeannie to bring "another bottle of No. 5." "I wonder what ye mean!" retorted Jeannie in surprise. "I ha' fetched down from the cock-loft the last bottle of the dozen ye had, an' ye maun noo go tae the whuskey."

This is a jaunt around Robin Hood's Barn to explain the necessity of proper care and housing of wine. If one has not the proper place to store it at the right temperature he had best order it daily or when wanted from his dealer's cellars. Wine is truly an expensive taste to cultivate, and its deterioration under unfavorable conditions is too well known to comment upon.

In a city house, the even temperature of a brick-bound cellar is the best one can expect. Sweet wines may be kept at a temperature of sixty degrees.

"A wine cellar too hot or too cold
Murders wine before it's old."

There are various peculiarities in wine which may be detected by the true *connoisseur.* A few of the "stock terms" of the wine merchant may be given here by way of explanation:

GREEN—New wine.

STALKY—Wine affected with the astringency of the vine wood.

BOUQUET—A peculiar odor, not of distinct character.

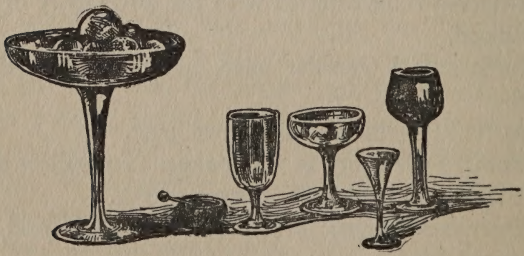
FRUITY—Commonly sweetened port.

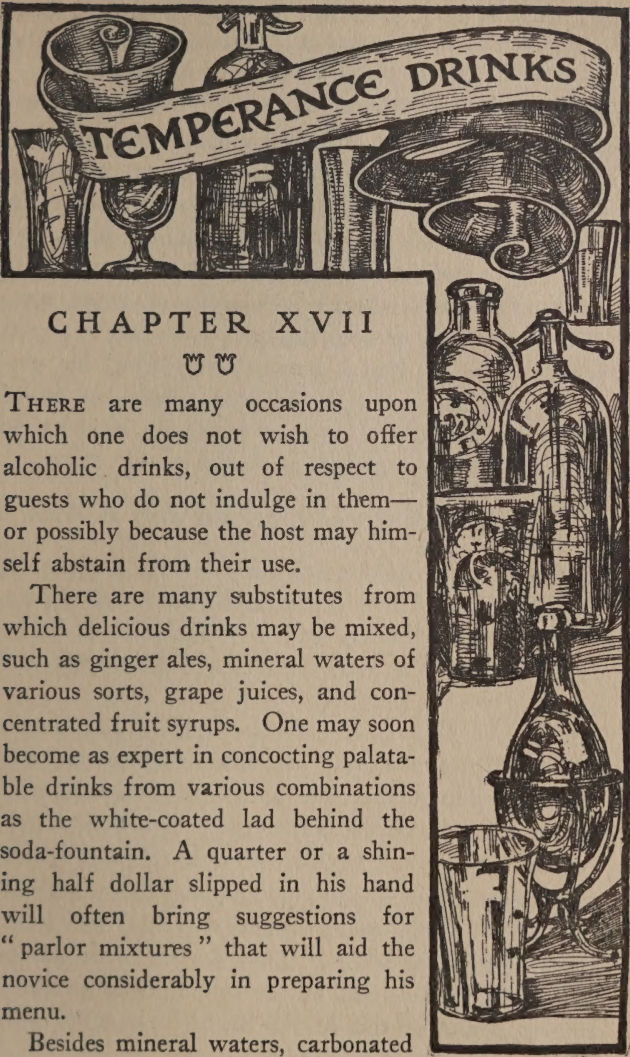
VÉLOUTE—Velvety to the tongue. Smooth or soft.

FUMEAUX—Wines of great strength.

MONTANT—Those in which the carbonic acid gas affects the head.

Ferme—Durable; unlikely to change.
Event—In France, dead wine.
Vino Morto—In Italian, the same.
Finir Bien—Wines past probability of a change. Lasting.
Pateux—A thick, clammy wine.
Plat—Flat.
Séve—Applies to flavor in tasting, as bouquet to the smell.
Vin Bourru—Thick, unfermented wine.
Cuvee—Contents of a vat at the vintage.
Vin Cuit—French
Vino Cotto—Italian } Boiled wine.
Vino de Color—Spanish
Vino Seco—Dry wine.
Vino Brozno—Harsh wine.
Vins de Liqueur—Sweet, luscious wines.
Vino Passado—The best wine that has passed muster or examination.
Vinotero—A wine seller.





CHAPTER XVII

THERE are many occasions upon which one does not wish to offer alcoholic drinks, out of respect to guests who do not indulge in them—or possibly because the host may himself abstain from their use.

There are many substitutes from which delicious drinks may be mixed, such as ginger ales, mineral waters of various sorts, grape juices, and concentrated fruit syrups. One may soon become as expert in concocting palatable drinks from various combinations as the white-coated lad behind the soda-fountain. A quarter or a shining half dollar slipped in his hand will often bring suggestions for "parlor mixtures" that will aid the novice considerably in preparing his menu.

Besides mineral waters, carbonated

or plain, as preferred, there are domestic and imported ginger ales, bottled lemonades of claret, pineapple, orange, and raspberry flavors to be bought, as well as Green Ginger Cordial, Montserrat Lime Juice, and raspberry vinegars, with fruit syrup of any desired flavor. Combined with iced tea, coffee, or cocoa, some of these fruit flavors are delicious. Root beer is a midsummer beverage that is not only refreshing, but possesses medicinal powers; and iced ginger ale served with a cream rabbit makes a temperate combination that is almost as toothsome as the ale-mixed variety.

"Water, water everywhere, nor any drop to drink!"

GINGER LEMONADE is a mild drink that is little known; try it. Have in a glass a teaspoonful of powdered sugar, add to it the juice of half a lemon and fill the glass with ginger ale that is well iced.

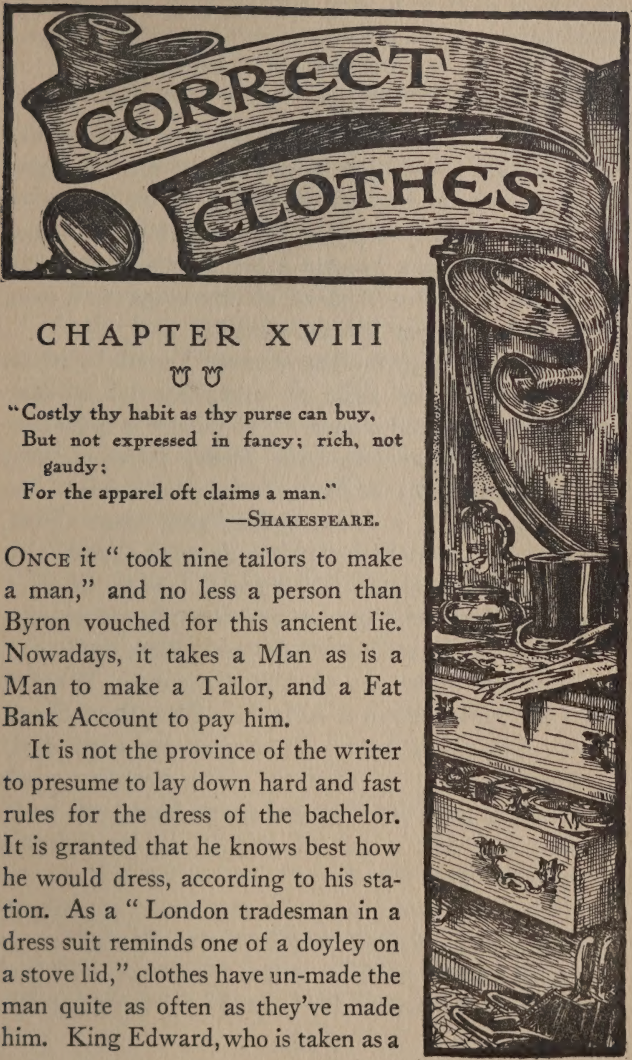
SODA COCKTAIL This is a most innocent drink, despite its name, and one that a two-year-old may not hesitate to imbibe. Fill up a long glass, then, with lemon soda, the bottled variety, and in it dash a little raspberry syrup, and top off with a thin slice of orange.

FARMER'S DELIGHT Mayhap you may be going to have a real, old-fashioned country picnic, at which rural dainties are served. They deserve to be washed down with the delight of the farmer, who swallows copious drafts of this in the hayfield on a hot July afternoon. It's nothing less than the "sweetened water" with which Plupy Shute regaled his friends up in Exeter in the days when the "Real Boy" penned that famous diary. Water is the basis, ginger the flavor, and molasses the sweetener. They are mixed to taste in a great stone jug, which is corked and set in a convenient brook to keep cool.

LEMONADE "Pooh!" I hear you say in disgust. "As if any man couldn't make lemonade without being told." But as this book may fall into the hands of a Hottentot or Malay or some other hot-house variety of bachelor, I will set down the proportion of the juice of a lemon to two tablespoonfuls of sugar and one-half pint of water as being a desirable one. This may be varied by using the juice of orange, lime, or grape-fruit, in which case, of course, it will be the other sort of Ade (not Hoosier).

An abuse of ice at once destroys the effect desired, besides being dangerous. A liquid set on ice and slowly chilled is far more to be recommended than the drink in which ice floats, but it is not everyone who will admit this truth. Than plain lemonade, made from the juice of the lemon, sweetened sparsely with sugar and diluted with water, and finally cooled on ice, there is no drink more acceptable and cooling in the heat of the day. It ranks before the long list of acidulated drinks and gaseous mineral waters, but it, too, falls into disrepute when too liberally imbibed. It is said to be lowering in its effects, but such an assertion is nonsense, unless, as is said, it is drunk too freely.

Taking the average, it would seem the plainer drinks have a larger share of popularity, and soda and milk is one of the very first favorites. To be perfect it requires a can of ice to be placed in the milk and that the soda should have lain for some time on the ice block. These are the simplest, perhaps best, and certainly cheapest of the drinks made at home by the unskilled amateur.



CHAPTER XVIII

> "Costly thy habit as thy purse can buy,
> But not expressed in fancy; rich, not gaudy;
> For the apparel oft claims a man."
>
> —SHAKESPEARE.

ONCE it " took nine tailors to make a man," and no less a person than Byron vouched for this ancient lie. Nowadays, it takes a Man as is a Man to make a Tailor, and a Fat Bank Account to pay him.

It is not the province of the writer to presume to lay down hard and fast rules for the dress of the bachelor. It is granted that he knows best how he would dress, according to his station. As a " London tradesman in a dress suit reminds one of a doyley on a stove lid," clothes have un-made the man quite as often as they've made him. King Edward, who is taken as a model of civilized dress from Singapore to Sitka, displays common sense and judgment that every bachelor may do well to emulate, especially in the matter of jewelry. "Rarely does the king wear more than one finger ring," says a London haberdasher's journal. A profusion of jewelry is unequivocally vulgar in a man, even though it may indicate wealth.

To hit the happy medium between Frenzied Fashion and Moldy Modes, adapt the prevailing style of dress to your bearing and manner. To do this is to be master of one of the fine arts. Study, therefore, your apparel that it may be fit for function and form. An ill-fitting coat is a crime against good taste. First, have your clothes fit you; then fit your clothes, that they "shall not make a false report." "Mark Twain" has said that "one cannot tell from the looks of a frog how far it can jump," but more often than not a man is judged by the clothing he wears. Whether they are built in the Rue de la Paix, New Bond Street, Fifth Avenue, or Sutter Street, does not particularly matter, so long as they fit. The unskilled cloth butchers of the West End of London have made many a man look like a suit of pajamas on an umbrella stand.

Togs that become one man may make another resemble a mongrel in a fancy blanket. As plaids were invented for the rail-bird, stripes for the jail-bird, and tweeds for Tammany Hall, so do various other less pronounced styles adapt themselves to the various pursuits and professions. The fitness of clothes is quite as important as the fit, and the bachelor who devotes a little time and thought to his apparel will soon be as fit as possible.

"Be not vain of thy covering," and remember that "it's the man beneath the clothes" that counts with most people. One meets occasionally a man who, like Adam, "doesn't give a fig what he wears." But custom and climate combine to give him a certain responsibility in the matter, although he's generally the sort of fellow whose apparel doesn't concern people so long as he wears something.

There's a happy medium between a dandy and a "Dirty Dick," and he who strikes it is to be congratulated, for none shall dare say, like Coriolanus, that you are "a fool in good clothes."

"A smart coat is a good letter of introduction,"

BUT

"A slovenly dress betokens a careless mind."

"Fashion is more powerful than any tyrant."

The Londoner has the reputation of being the best dressed man in the world. Search for him not in the City, where silk hats and tan shoes are at either end of the same man, with a short-tailed coat and a bulldog pipe between. Rather in Mayfair, the Pall Mall clubs, and the Piccadilly promenade this glass of fashion is to be found.

Mrs. Dr. Grundy has prescribed the following tablets which are taken by the patient before each function with good result. It may be added that any attempt to keep up in motoring fashions will result in insanity or inebriety. Fashion shows herself fickle indeed in this raiment, and what is new to-day is old to-morrow. For other occasions, however, the tabulated form is sufficiently correct, regardless of seasons.

> "They eat and drink and scheme and plod
> And go to church on Sunday;
> And go to church on Sunday;
> But more of Mrs. Grundy."

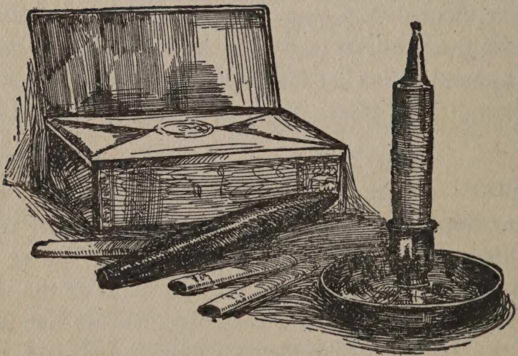
"There is fashion in all things, as in dogs going to church."

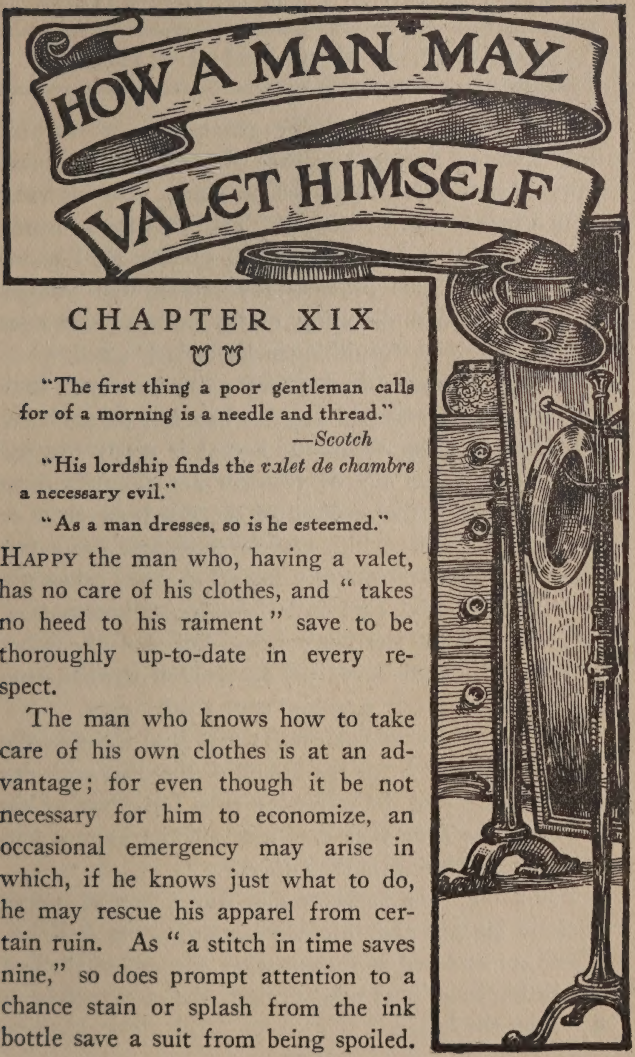
MOURNING FOR MEN A man wears mourning for a parent, sister, or brother for six months or a year, as he prefers. The crape hatband is adopted for this dress, but should be much narrower than that of a widower. First mourning consists of complete suits of black, dull black leather shoes, black gloves, and cuff-links of black enamel. Second mourning should be gray or black clothes, black and white silk ties, gray or black gloves, and black and white linen. Men do not, as a rule, carry black-bordered handkerchiefs. Few men wear mourning for grandparents or other relatives. The wearing of a black band on the coat sleeve is condemned by the best people. It is a custom borrowed from England, where it was originally introduced for liveried servants whom it was not thought necessary to fit out in complete black liveries. The worst thing about a band is that it is unclassifiable, since a man may wear it for a near or a distant relative. If a man cannot afford or does not approve of mourning, then he should abjure the entire livery of grief, for the compromise of a black band betrays a painfully economical mind.

After mourning, a man may resume his social duties in from three weeks to two months. While wearing a broad band on his hat for a near relative a man should not attend the theater, opera, or a ball.

THE TUXEDO

"The Tuxedo coat is no longer used as a dinner coat except at a stag dinner, at a club or hotel, or at an informal at-home dinner when only the members of one's family attend, or at the house where one boards. It may be worn at the theater or for an evening call, when women are not to be met. In fact, it is considered a lounging jacket, only one degree removed from a smoking jacket, and should not be worn when women are present except at home. The waistcoat worn with a Tuxedo should be of light gray linen." As this is from a noted English authority, it may be regarded by a man who wishes to be thoroughly English in his dress; but in America the Tuxedo is very generally worn, especially in hotels, informal family dinners, and to the theater—in fact, upon all occasions when the regulation clawhammer is not strictly demanded.





HOW A MAN MAY VALET HIMSELF

CHAPTER XIX

> "The first thing a poor gentleman calls for of a morning is a needle and thread."
>
> —*Scotch*

> "His lordship finds the *valet de chambre* a necessary evil."

> "As a man dresses, so is he esteemed."

HAPPY the man who, having a valet, has no care of his clothes, and "takes no heed to his raiment" save to be thoroughly up-to-date in every respect.

The man who knows how to take care of his own clothes is at an advantage; for even though it be not necessary for him to economize, an occasional emergency may arise in which, if he knows just what to do, he may rescue his apparel from certain ruin. As "a stitch in time saves nine," so does prompt attention to a chance stain or splash from the ink bottle save a suit from being spoiled.

How *a* Man May Valet Himself

The impecunious bachelor generally cares for his own clothing during his spare time, and often looks quite as well groomed as the man who pays his valet forty a month and " found." There are various handy devices on the market to assist him, notably the " wardrobe chair," which provides for keeping the trousers well creased and disposing of his business suit over night, as well as furnishing a boot-black stand.

A little care only is necessary to make a man look well set up. He should keep his hats in separate boxes when not wearing them. If a coat is nicely brushed upon being taken off, if trousers are carefully kept creased through the medium of the wardrobe chair or the patent hangers which may be purchased for a few cents, if gloves are carefully smoothed when taken off, and if a watchful care is lavished upon buttons and linen to prevent the one's being lost and the other frayed and ragged—even the bachelor of the hall bedroom may be nicely groomed and always neat.

" He who has but one coat cannot lend it," goes the old proverb. It is for the benefit of the man with one coat that many of the following rules for cleansing are given, in the hope that they may aid the impecunious bachelor in keeping himself tidy.

For a dime the bachelor may buy a box of patent trousers buttons that are warranted not to pull off. These are attached in various ways, but one of the best has little prongs that push through the cloth and bend down on the inside.

If one has little room, a box couch is a great convenience, for clothing may be kept in it and laid flat without wrinkling. It is thus better kept from dust than in a closet, and may serve in summer as a receptacle for winter clothing. It is economy in the end to have one's fur cap or fur-lined coat stored by a furrier, who will insure and protect against moths for a trifling sum. But in case one lives miles from a furrier and is obliged to care for it himself, directions are included for storing such clothes with camphor. Cedar branches laid among clothes will keep away moths, or if one has a cedar chest, so much the better.

Men never seem to be very handy in mending their own underclothing and linen. It is nearly always possible to arrange with one's laundress to do the weekly mending before the laundry is put in the water. If this is neglected, the tear generally makes great headway, and sometimes ruins the article beyond mending.

A couple of ticking laundry bags are great conveniences. One may send his laundry away in one while the other hangs on the closet door and serves during the week as a receptacle for soiled clothes.

One of the average bachelor's greatest expenditures is for hosiery. Have any of you ever heard a man say, "Oh, I never bother about having stockings mended; when they are too bad to wear I throw 'em away"? Changing the hose once a day or every other day and keeping them nicely mended means a great saving in the end. And mending stockings isn't half so difficult as it sounds. Try and see.

CLEANING TIES With many a man the "tyranny of ties" is so great as to be all-absorbing. Some men hang their ties and stocks on the nickel rods that come for the purpose all ready to screw inside the closet door or beside the chiffonier. Others, who are mindful of the ravages of dust, keep them laid flat in a drawer of the chiffonier. Who has not had a favorite tie which he hated for some reason, sentimental or otherwise, to discard? Many a worn tie may be made almost as good as new if these directions are followed: Take a weak solution of borax and carefully sponge the tie with that. Sponge moderately lengthwise, with, not against, the grain, then press out with a warm iron on the wrong side only. White or cream silk or satin ties that have been cleansed and are yet too good to throw away may be dyed any desired shade at a trifling cost. Any grease spots on silk or satin would best be removed by benzine. Some use chloroform or ether, but either is likely to leave a ring around the spot that has been sponged, so benzine is, on the whole, more satisfactory.

TO RENEW A VELVET COLLAR Often an overcoat, that is otherwise in good condition, is rendered unsightly and shabby by its collar. If it be crushed badly and wrinkled, heat the flatiron, and put bottomside up on the table. Over it put a clean rag wet in cold water and lay the velvet collar right side up over this. While the steam from the wet cloth rises through the nap of the velvet, brush with a soft hat brush, being careful to brush the "right way of the velvet." This restores it beautifully, and makes it good as new.

TO CLEAN WHITE GLOVES Put the gloves on. Have in a saucer some gasolene and wash your gloved hands in this, after which take a clean flannel rag and wipe and rub the gloves, taking care not to do this near a fire or burning gas. When quite dry, take off and pin to the curtain or where a current of air may strike them and cause the gasolene to evaporate quickly. This answers for white glacé gloves, but white suède are better cleansed by a professional cleaner. Pipe-clay and an old toothbrush are commonly used, and white cloth used on uniforms is cleansed in the same fashion. The clay is applied dry, then moistened and rubbed vigorously with the toothbrush. It may at first look unsightly, and you may think the goods is ruined. But rinse the brush and scour the cloth with clean water, dry, and it will look fresh as when newly bought.

PUTTING AWAY WINTER CLOTHING When packing away flannels and heavy winter clothing, camphor gum wrapped in pieces of tissue paper put among the goods is warranted to keep away moths. No soiled clothing should be put away, as dirt attracts moths and buffalo bugs. Even perspiration stains under the arms will often attract them. The clothing should, if possible, be hung out for a day in the air and sunlight before packing away. To prevent creasing and wrinkling, which is so annoying, take old newspapers and lay them, without opening, between the folds. If there are few things in the trunk or chest, the remaining space should be filled with crumpled newspapers.

TO CLEAN A COAT Purchase from a druggist some soap-bark, and in the proportion of an ounce of bark to a quart of water steep the bark and let it stand over night. Then strain and add an equal amount of gasolene. Rub this mixture on the wristbands and collar of the coat, using a new clean brush. Go over all the grease spots, and wet the brush in the mixture and go over the entire coat. If the goods has any "right way of the cloth," rub with the twill. Stretch the sleeves and pocket holes and collar, and be careful to keep the entire coat in proper shape. Spread out smooth and flat on a clean cloth on the table, or, if available, an ironing board. Lay a towel over the coat, and with a hot iron press it carefully into the desired shape. After it is dry, brush carefully to remove any lint, and hang it, buttoned, over a coat hanger.

TO REMOVE GLOSS FROM A COAT Many a good coat has been discarded because of the persistent shine on collar, from leaning against a chair or on elbows. Make a saturated solution of powdered borax and water, and apply to shiny places with a sponge. Rub on thoroughly, then wipe off with clear water in the same manner.

TO RENEW SILK MUFFLERS Sponge on the wrong side with cool water and press with a warm iron until smooth. This should make the silk stiffer and brighter.

While every man, however anxious he may be to valet himself, may balk when it comes to doing his own boots, a few "how to do's" along this line may not come amiss. For there are times when the ranchman or prospector or camper wants to ride to town with immaculate shoe leather, or perhaps he elects to "go to a dance," and is fifty miles from a bootblack. Then let him read:

A fine ointment for boots which keeps the leather from cracking and preserves it well is made in this fashion: Take four ounces of lard, four ounces of olive oil, and one ounce of caoutchouc, and melt together over a slow fire until thoroughly mixed. Moisten the sole of the boot with water and warm it before the fire. Then smear this ointment over the sole and the top of the boot. This, when exposed to snow or rain, will be absolutely impervious to dampness, and makes the life of a boot that is used in mud or snow twice as long.

To remedy tight shoes, one may adopt either of the two following plans: After lacing the shoe, wet a folded cloth in boiling hot water and put over the part of the shoe that pinches. Or pour into a wash basin water as hot as can be borne and put the foot in it, working the toes about in the shoe and making it conform to the shape of the foot as the leather expands. This will not injure patent leather, but it is a good plan to rub over with vaseline or petroleum jelly on a flannel rag after wetting. This nearly always gives instantaneous relief from pinching shoes.

For tan shoes, banana peelings possess some coloring matter and tannic acid that seems essential in polishing red leather. Rub the inside of the peel on the shoe and polish with a flannel rag. This gives the best of results.

To dry wet shoes quickly when one is far from a shoe-tree, put some small pebbles or gravel in a pan and heat. not too hot, and fill the shoes with them. It may be necessary to repeat the process.

To restore the softness of leather that has been wet, rub the shoes with kerosene oil, pinching the leather and working it between the fingers as you do so.

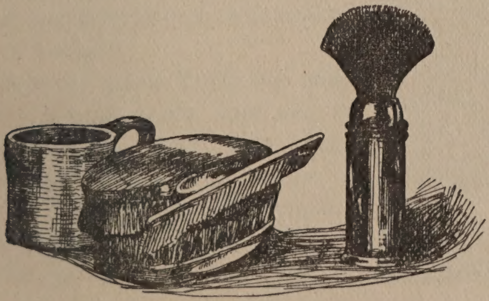
Rubber boots should be dried carefully, and when they become wet inside they need heroic treatment. Have a peck of oats, or, failing these, coarse sand, or even old rags. Heat quite hot, then put inside the boot, and repeat until the boot is quite dry.

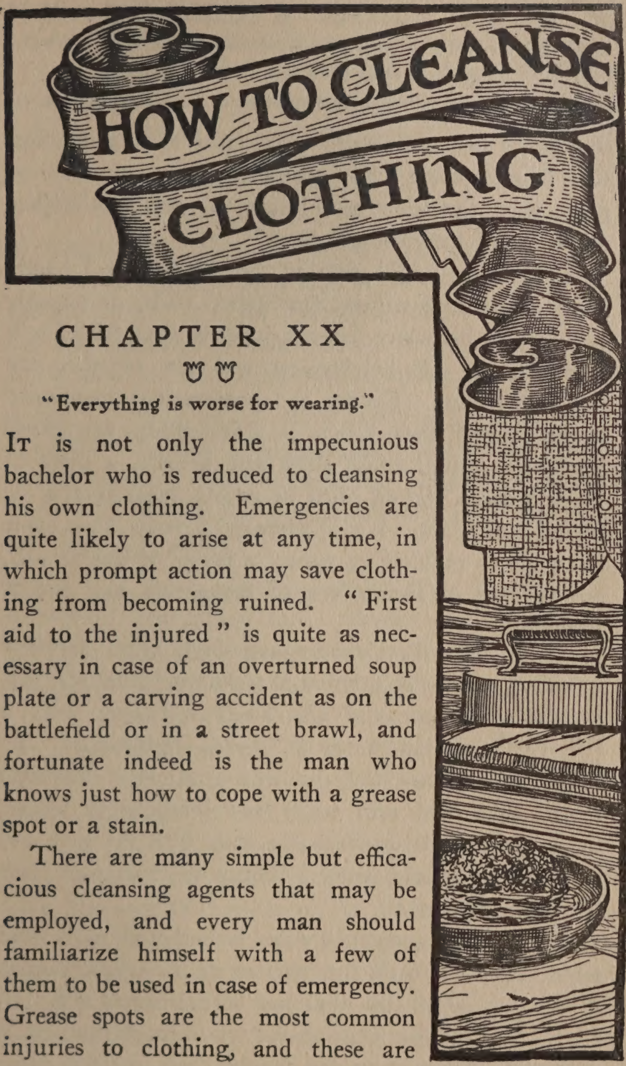
Allow mud to dry on the shoes before brushing it off. Then rub over with kerosene oil and glycerine in equal parts. If glycerine is not available, the oil alone may be used. Even tallow or melted lard may be used in emergencies.

For creaking shoes, put in a shallow pan or pie tin some melted lard and stand the shoes in it over night. This not only removes the creak, but makes them impervious to water.

When a leather belt has been exposed to the wet during a hard, rainy ride, or a tramp through the wet underbrush on a hunting trip, it will become hard and easily cracked. Rub it well with kerosene or another oil. Put the oil on a rag and draw the belt rapidly through it a few times, then wipe dry with another cloth. Tallow, lard, or even vaseline are good substitutes.

The white canvas or leather shoes so much worn now in summer are easily cleansed, either with pipe-clay well rubbed in and allowed to dry, or with boxes of specially prepared paste that comes for the purpose. As most bootblacks now make a specialty of cleansing white shoes, the average man will find it cheaper in the end to patronize this "skilled labor" than to do his own shoes.





HOW TO CLEANSE CLOTHING

CHAPTER XX

"Everything is worse for wearing."

It is not only the impecunious bachelor who is reduced to cleansing his own clothing. Emergencies are quite likely to arise at any time, in which prompt action may save clothing from becoming ruined. "First aid to the injured" is quite as necessary in case of an overturned soup plate or a carving accident as on the battlefield or in a street brawl, and fortunate indeed is the man who knows just how to cope with a grease spot or a stain.

There are many simple but efficacious cleansing agents that may be employed, and every man should familiarize himself with a few of them to be used in case of emergency. Grease spots are the most common injuries to clothing, and these are sometimes removed more effectually by one application than another. Only the most simple rules will be given here, that may be followed by any man with a minimum of patience and time.

A bachelor might fashion for himself a "handy box" containing various emergency tools, or possibly if he makes his wants known, some woman friend will take pity on his helplessness and get together the things for him. Besides the preparations mentioned in this chapter, there should be a fine sponge for sponging spots, a nail brush with fine bristles, a piece of Ivory soap, a roll of linen or cotton rags, another of flannel pieces, and a box of prepared French chalk, some clean pieces of blotting paper, a bottle of oxalic acid, one of salts of lemon, one of turpentine, and one of ammonia.

TO REMOVE WHEEL OR MACHINE GREASE

In these motor-mad days, what bachelor has not suffered at some time from machine grease and oil, while wrestling with a stalled motor or choked carburetor? To remove this, or wheel oil, if a washable fabric, take cold rain water and washing or baking soda—either will do—rub the soda into the spot and wash out with cold water. Repeat the operation until the grease is gone.

TO REMOVE MUD STAINS

Frequently a man is bothered with mud stains on the bottoms of his trousers, even after the mud has been brushed off. In the first place, never try to brush mud while it is wet. Allow it to dry slowly, then if a fine horse hair brush fails to remove the stain, cut a potato in two and rub the raw surface on the spot. This will generally remove it.

ALCOHOL AND SALT One of the most effectual agents for the removal of grease is alcohol and salt in the proportion of four tablespoonfuls of alcohol to one tablespoonful of salt. Mix and shake until the salt is dissolved and apply with a woolen rag.

IF OIL STAINS ever get on one's handkerchiefs, put them to soak in warm water in which a spoonful of ammonia has been turned. This removes the oil, but if once washed by ordinary methods, the stain will never come out.

TO REMOVE GREASE FROM CARPETS Put powdered French chalk thickly over the grease spot. Cover with a sheet of brown paper and then set smoothly on the paper, a hot flat iron and let remain until cool, when it will be found that the chalk has absorbed all grease. The chalk is easily brushed up. The same method may be used in removing grease from clothing, if desired.

Many times a grease spot that is thought to have been removed will gather dust and betray itself weeks after the original application of cleansing agents. In this case, the spot will generally respond to hot alum water applied with a sponge. Heat a cup of water and in it put sufficient powdered or lump alum to make a strong solution and let get very hot, dissolving the alum before applying.

BENZINE, NAPHTHA AND GASOLENE are all excellent for removing grease and other spots from clothing, but should never be used near a fire. Apply any of these with a cotton rag, rubbing the spot briskly until it disappears. If possible, afterward hang the garment up in the sunlight until the gasolene, or whatever has been used, has evaporated.

CLEANING MIXTURE This cleaning mixture may be put up by any druggist, if a man wishes to keep on hand something a bit stronger than any of the above mentioned. One-half ounce of glycerine, one-half ounce of sulphuric ether, one-half ounce of castile soap, and sufficient warm water to make a quart of mixture. Scrape the soap and dissolve it in the warm water, then let cool and add the other ingredients. Keep in a bottle well corked and apply with a flannel rag or sponge.

CLEANING IVORY Ivory brushes and knife handles may be nicely cleaned by using prepared chalk moistened with equal parts of ammonia and olive oil made into a paste and rubbed on the ivory. Rub off when dry. A second application may be necessary. Piano keys may be wiped with a cloth wet in alcohol.

PAINT STAINS may generally be removed by applying spirits of turpentine. Benzine will also remove paint, but leaves its own stain. To remove that, apply powdered French chalk and let stand over night. The chalk brushes out easily from any fabric, so do not hesitate to use it.

BLOOD STAINS one is generally most desirous of removing quickly, and this is how they do it in Heidelberg, where the duels are of such frequency that it seems someone is always running for a basin of warm water and ammonia, in which curtain, table cover, or bedclothes are soaked. If the stains have been allowed to dry, then procure some scales of pepsin and apply to the stains. This will digest the blood, and it can then be easily washed out. This they vouch for in Berlin hospitals where the Herr Doktor is nothing if not resourceful.

KEROSENE STAINS As soon as oil is spilled on a carpet or table cover, sprinkle the spot thickly with corn meal, if you have it. If not, lay several layers of soft brown paper on the spot and press with a warm iron. Apropos of irons, most bachelor ménages now boast an electric iron which may be attached by its tube to the fixtures of any room. It heats quickly and is a valuable asset, for the uses of a warm flatiron, if a man is doing these little things for himself, are legion.

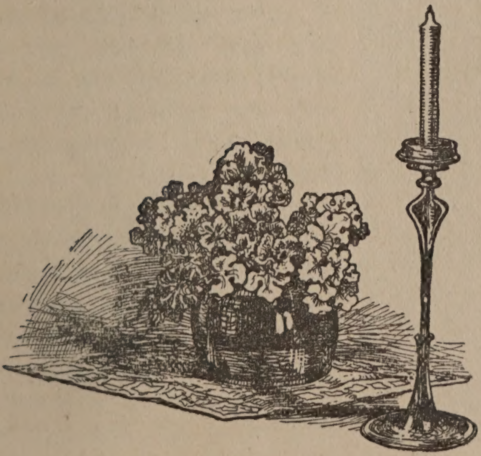
ACID STAINS In laboratory work one is apt to stain the clothing occasionally with acids, in spite of the care taken to prevent such a misfortune. Ammonia will generally destroy it if applied at once. Should the color not be restored in its original brightness, apply chloroform. Ammonia should never be used on any save fast colors. Stains made by vinegar or white wines or lemons may be removed from white goods as follows: wash the article in clear water, then in chlorine water. If the colors are delicate, make some prepared chalk into a thin paste with water and apply to the spot, brushing off when dry.

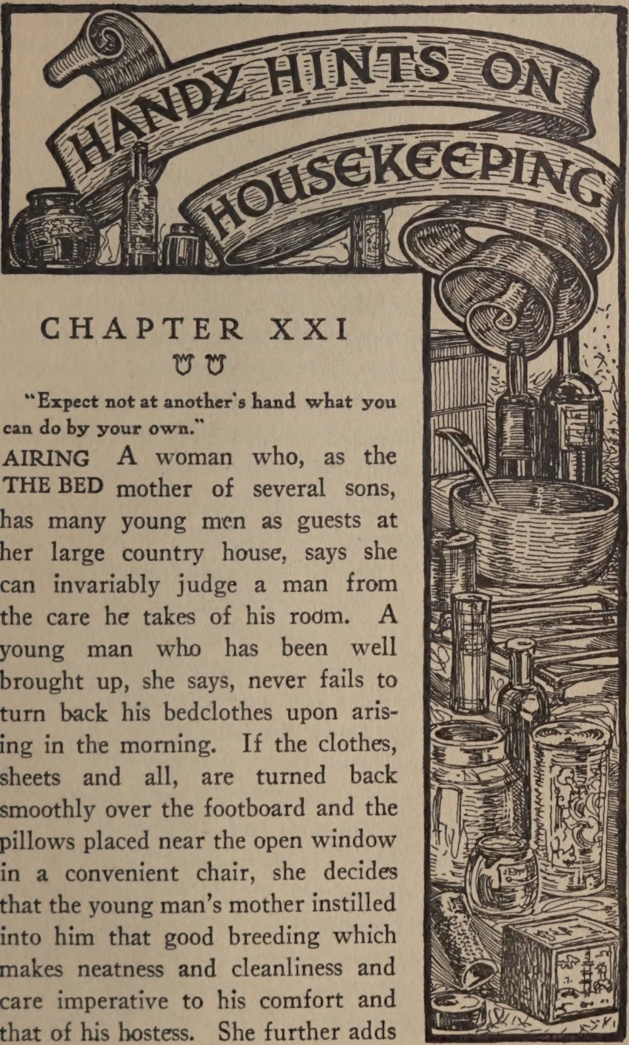
VARNISH STAINS will readily respond to kerosene oil if rubbed in until the varnish is soft. Wash, after, with soap and water. This removes varnish from the hands very quickly.

INK STAINS An overturned ink well is a frequent mishap even in the best regulated bachelor apartments, and nothing causes his lordship so much consternation as to see the inky fluid trickling over his papers and running in a little rivulet over the carpet or table cover. The handy box should contain a bottle of salts of lemon for just such emergencies as these. Cover the ink spots with this and let remain a few moments, when the stain will disappear. Wash the article with a brush and soap, rinse with clear water and wipe dry. Dry salt may be used, in case salts of lemon are not procurable. Apply at once, and as soon as the salt becomes discolored, brush off and apply fresh, wetting the salt slightly on the second application. Continue until the spot has disappeared. In case the ink has run on the carpet or rug, apply salt and wet with milk. Let this remain until dry, and then rub off. Repeat the process if any stain remains. To remove any kind of stains from red ink, tartaric acid is necessary. For white goods, make the spot damp with clear water and rub the acid into it. For woolens and colored cottons, dilute the acid and apply it cautiously until the spots have disappeared.

INDELIBLE INK One would suppose that stains from indelible ink could not be removed, but they are by no means hopeless. A saturated solution of cyanuret of potassium and water will remove such stains. Apply carefully with a camel's hair brush. The cyanuret is a poison and should be handled with care.

INKY FINGERS The toiler over the ledger is often annoyed by inky fingers, and if he does not keep in the office lavatory a piece of pumice stone or hand sapolio, he may remove all traces of his trade by simply moistening the head of an ordinary sulphur match and rubbing the ink spots with it. In using pumice stone for removing stains, first rub the stone on soap, then apply.





CHAPTER XXI

> **"Expect not at another's hand what you can do by your own."**

AIRING THE BED A woman who, as the mother of several sons, has many young men as guests at her large country house, says she can invariably judge a man from the care he takes of his room. A young man who has been well brought up, she says, never fails to turn back his bedclothes upon arising in the morning. If the clothes, sheets and all, are turned back smoothly over the footboard and the pillows placed near the open window in a convenient chair, she decides that the young man's mother instilled into him that good breeding which makes neatness and cleanliness and care imperative to his comfort and that of his hostess. She further adds a few remarks on the "fine husband that man is going to make" who remembers the little things, but they would be out of place in a bachelor book. Many there are, however, who never pay attention to such details, but leave the bed rumpled and tumbled as they jump out of it in the morning. The well-bred young man always airs his bed with the same care in which he takes his morning tub, putting the pillows, if possible, where the sunlight may fall upon them. Failing this, the air at least keeps the feathers fluffy and light and the ticking fresh and clean.

TO CLEAN BRUSHES Hair brushes and clothes brushes need constant care to keep them in proper condition. Comb the loose hair and dust from them every time they are used. Once a week is not too often to clean the brushes in daily use. Pour in the wash basin some tepid water and add ammonia to make strong. Hold the brush in this a few moments, taking care not to let the water go above the bristles' top, then take a whisk broom and brush the bristles out as if dusting them. The ammonia cuts the dirt and grease, and makes a brush like new after such treatment. Dry in the sun or in the open air, if possible. If not, lay on a paper over the radiator. It should be first wiped dry with a clean cloth. Combs may be cleaned in the same way. To clean sponges, squeeze the juice of a lemon into the sponge and thoroughly work it into the fiber. Then rinse in warm water. This makes it sweet and clean as new. Horn combs, by the way, should not be cleaned in water, which causes them to split. One may buy for fifteen or twenty cents at almost any drug store small stiff brushes which come for the purpose of cleaning combs.

TO SCOUR COPPER Nowadays, with the prevailing craze for collecting copper and brass, most houses contain at least a few pieces, and they require special care if they be kept bright. To scour copper take two tablespoonfuls of bath brick dust and one tablespoonful of baking soda and mix thoroughly. Dampen a cloth in gasolene or coal oil, dip in the mixture and polish with that. Afterward polish with chamois skin. One young bachelor who boasts a fine collection of copper bought most of it from Russian Jews, and some pieces were almost hopeless at first. But this treatment and a little patience made them shine like new.

TO BRIGHTEN BRASS Take putty powder and add to it sufficient sweet oil to make a paste. Rub with this the brass or copper until all foreign matter is removed. Then wash the article with soap and water and rub dry with a clean cloth. Brass may also be cleaned with lemon or orange juice thickened with whiting. Apply with a chamois skin or a flannel rag. To remove verdegris from brass, add to the juice of one lemon a teaspoonful of salt, mix well and apply with a soft flannel. Rinse and rub well with chamois skin. Be very careful if you have a scratch on your hand, as verdegris is a poison. Some collectors brighten brass without the use of paste, simply applying hot ammonia water. Or, better still, pour the aqua ammonia directly on the brass and scrub with a brush. Rinse in clear water and wipe dry. The result will be a beautiful polish.

TO BRIGHTEN NICKEL PLATE Scour with powdered borax and a damp rag, rinsing off with clear water. If discolored, make a paste of equal parts of ammonia and alcohol and enough whiting to make thin, applying with a piece of chamois skin. Rub the nickel with a piece of clean chamois or flannel until bright. This will keep the chafing-dish bright and clean. The smoke from the alcohol lamp should first be washed off in hot soap suds. If very thick, wipe off first with a piece of newspaper before washing.

TO KEEP SILVER BRIGHT Silver flasks and other articles may be kept bright by wrapping from the air, in blue tissue paper. Never place near rubber, which quickly discolors it. A rubber band or a sulphur match will work havoc with silver in no time.

CHIFFONIER OR BUREAU DRAWERS that stick or "creak" when opened are an annoyance to anyone, especially if he is hurried. This may be easily avoided by rubbing the edges of the drawer and the part on which it slides with a piece of soap, which makes it slide easily and noiselessly.

A FEW HINTS ON HANGING PICTURES

Pictures should never be hung so high that it becomes necessary to mount a chair in order to see them. Hang so the center will be on a level with the line of vision of the person of average height, or about five and one-half feet from the floor. Never hang from one nail. Let the cord be carried over two nails or picture hooks, so to come squarely down to the corners of the frame. That gives an impression of carefulness and completeness. Everyone must consult his own taste as to the grouping of pictures.

In hanging pictures the stock in hand should be looked over and a general scheme decided upon. Some pictures " go well together," others should be ruled out of the companionship of the select. Every man has some decided preference in pictures; one may elect to have nothing but old English sporting prints, another may have photographs of the old masters for a hobby. Artists may pass this over, for in studio decoration artistic license holds sway, and far be it from anyone to suggest to the embryonic Meissonier or Gerôme what to choose or how to hang it.

Oil paintings and water colors should never be allowed to become intimate companions, but the latter may hobnob with etchings, pastels, drawings, photographs, and even engravings without losing their dignity. An oil painting of exceptional excellence should be given a special corner and preferably made still more exclusive by being hung in a black box, with immunity from contrast with or contact with pictures of another order. By the same token, there should be no indiscriminate mixing of figure pieces and landscapes—at least, they must not be at too close quarters, although they may appear in the same room.

Water colors and pastels in delicate tints and black and whites and soft etchings should properly be placed in wall spaces where the light is strongest. The darker and more heavily shaded pictures should hang farther away from the light. From the faintly colored pictures in the clearest light, the glance should be involuntarily but skilfully led to the deeper toned pictures farther back in the room.

Sometimes, however, a dark corner that needs brightening may demand a lighter picture or a spot of brilliant coloring may be risked. A pen-and-ink sketch with white mat, along Gibson lines, fills in well in such a case. Harmony must be studied and the positions of a picture well considered before its position is decided. A picture with broad, white mat should never be hung next to a carbon in heavy black frame. The eye must be led, not jerked, from one picture to another.

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